

MASSERIA VALENTINA

WINE TASTING WITH DINNER EXPERIENCE N. 2

WELCOME ENTREE

Fried bread with extra virgin olive oil, salted butter and Cantabrian anchovies

Paired: 'SN' by Gianfranco Fino - A traditional sparkling rosé wine from the vintage of 2018 Negroamaro.

STARTER

Codfish tartare served on a brioche bread tartine, accompanied by a garden herb vinaigrette.

Paired: Casa Blanca Valley Chardonnay 2023 "Haras De Pirche" Cantina Antinori

FIRST COURSE

Porcini mushroom risotto with truffle and topped with pecorino cheese.

Paired: Etna bianco DOP, Carricante 2022 "Idda" bianco

SECOND COURSE

Stuffed cuttlefish with sauce

Paired: Salento IGT 2021 - Negroamaro "Jo" Gianfranco Fino

DESSERT

Cheese selection Di Cecca

Paired: "Dote di Manuvé" - Primitivo- Aged in a ceramic container for a 10 years.

Antica Masseria Jorche

Dinner - Experience a tasting menu priced at €115, featuring a carefully selected dish for each course, paired with a different prestigious wine. This includes water, coffee, and delicious homemade dry pastries.

Please note: during reservation, please inform us of any allergies or intolerances. Reservation is mandatory, with a minimum of 2 guests and a maximum of 6.