

# MASSERIA VALENTINA

## **WINE TASTING WITH DINNER EXPERIENCE N. 3**

### **EXCLUSIVE WINE TRAIL TAILORED JUST FOR YOU**

#### **WELCOME ENTREE**

- Capocollo "ES" paired with tarallini from the Masseria  
or
- Fried bread with extra virgin olive oil, salted butter and Cantabrian anchovies

#### **STARTER**

- Beef tartare with vinegrette and herbs from our garden  
or
- Codfish tartare served on a brioche bread tartine, accompanied by a garden herb vinaigrette

#### **FIRST COURSE**

Porcini mushroom risotto with truffle and topped with pecorino cheese

#### **SECOND COURSE**

- Tender pork cheek, slow-cooked and marinated in wine  
or
- Stuffed cuttlefish with sauce

#### **DESSERT**

Cheese Di Cecca

WE WILL LEAD YOU ON A JOURNEY TO EXPLORE PRESTIGIOUS WINERIES THAT ENHANCE YOUR TASTING DINNER, GIVING YOU THE CHANCE TO CHOOSE SPECIAL WINES FOR A TRULY MAGICAL EXPERIENCE FILLED WITH EXCELLENCE.

**Dinner** is available for 55€, offering a selection of one dish per course with two options to choose from. This includes water, coffee, and homemade dry pastries, but excludes wine pairing.

**Wine pairing:** Selection of fine wines with the guidance of the sommelier (cost à la carte).

**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.