



Elvio Cogno
Piedmont, Italy

25th April 2023
Presented by Sarah Drake

Veal Carpaccio, Toma Piemontese & Pickled Cherries

Langhe - Montegrilli, Red, 2019

Nebbiolo

~

Grilled Stone Bass, Celery, Roasted Peppers & Baguet Verd

Langhe - Anas-Cetta, White 2019

Nascetta

~

Brasato al Barolo, Creamy Polenta

Barolo - Cascina Nuova, Red, 2016

Nebbiolo de Barolo

~

Torta Piemontese, Rosemary Ice-Cream

Moscato d'Asti, 2021

Moscato Bianco

4 Courses & 4 Wines Tasting Menu £75 per person

If you have an allergy or food intolerance, please inform your waiter.
A discretionary 13,5% Service Charge will be added to your bill. Prices include VAT.



OFF SALES PRICES – Elvio Cogno

Langhe - Montegrilli, Red, 2019 - 75cl @ £ 22

Nebbiolo

Floral, and light spices, with a finish of rose, violet and white pepper. In the mouth it is fresh, lively, harmonious; it is soft, elegant, full-bodied with a very long and juicy aftertaste. Reminiscent of freshly macerated red berries, raspberry and currant.

~

Langhe - Anas-Cetta, White, 2019 - 75cl @ £ 22

Nascetta

Nose of wild flowers and aromatic herbs, citrus and exotic fruits. In the mouth, the sapidity and minerality that refresh the sip and continue for a long time in the finish, with notes of acacia honey, sage and rosemary.

~

Barolo - Cascina Nuova, Red, 2016 - 75cl @ £ 37

Nebbiolo de Barolo

hints of flowers, fresh fruit and light and delicate spices. The mouth is round, with the right balance of concentration and elegance. The aftertaste is very harmonious with an aromatic persistence tending towards minerals.

~

Moscato d'Asti 2021 @ £ 17

Moscato

This delightful wine is frizzante and refreshing. Flavors of pear, honey, peach, pear, white flowers, rose petal, lychee, honeysuckle and apricot can be detected. The mouth is sweet and rich with fresh acidity.