

Max's Genuine Italian Food

Friday 23rd November 2012

Special 4 course Venison, Game and Wine Menu

Antipasti

(Selection of starters)

Terrina d'Anatra e Carpaccio di Cervo con rucola e crostini di patate

(Duck Terrine, Venison Carpaccio with Rocket and potato croutons)

Served with Diana Rebo Benaco IGT 2007 Trevisani Lake Garda

Blend of 80% Rebo and 20% Merlot grapes, gorgeous nose of ripe fruit, good balanced tannin and acidity

Minestra

(Soup)

Stufato di cacciagione

(Mixed game stew)

Served with Dogana21 Rosso Forli IGT 2009

Blend of Alicante, Syrah and Merlot grapes, dry harmonic, good tannins, smooth and delicate.

Piatto Principale

(Main Course)

Coscia di Selvaggina arrosto con Patate e verdure

(Roast leg of Venison with potato and greens)

Served with Tarragoni Riserve DOC 2007 Donini Umbria

85% Sangiovese 15% Cabernet Sauvignon grapes, great structure, dark ruby red, elegant tannins beautiful finish.

Trio di Formaggi

(Cheese Selection)

Trio di Formaggi Taleggio DOP, Pecorino Sardo Stagionato, Provolone Dolce

(Taleggio DOP, Sardinian Mature Pecorino, Provolone)

Served with Poggio Falcone Rosso Toscano IGT 2009 Il Sosso Tuscany

Blend of Cabernet Sauvignon, Merlot and Colorino grapes, red berries on the palate, elegant and long finish.

The price for the evening is £45pp and includes the meal and 4 125ml Glass of Wine

For more information and bookings please contact Max or Molly

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