

# Tour of Italy

Join us to visit the enchanting region of

## Sardinia

**25<sup>th</sup> May – 16<sup>th</sup> June**

**£14.95 per person**

Sharing platters to enjoy, please choose one option from antipasti and secondi to share

### **ANTIPASTI**

#### **Sharing meat and cheese antipasti**

Salame rustico, lamb prosciutto, lonza (very lean cured and smoked pork loin), prosciutto sardo (matured for 1 year), Pecorino rosso, smoked ricotta, crema di pecorino

Or

#### **Sharing vegetarian antipasti (V)**

Artichoke hearts, sun dried tomatoes, favette in insalata (broad beans salad), melanzane al forno (grilled aubergine), Pecorino rosso, smoked ricotta, crema di pecorino

### **PASTA E RISOTTO**

#### **Sharing pasta and risotto**

Carnaroli risotto with asparagus, Malloreddus pasta with tomato and spicy sausage and pecorino (vegetarian option available without sausage), Cassulli spinachi (spinach pasta) with Sardinian pesto

### **SECONDI**

#### **Sharing Meat option**

Rump of lamb with fregola and saffron  
Rosemary potato and grilled vegetables

Or

Cassolla (Seafood casserole)  
Rosemary potato and grilled vegetables

Or

Ravioli with smoked ricotta and spinach (V)

## SARDINIAN WINE

### VINO BIANCO

bottle

**La Cala Vermentino di Sardegna, Sella & Mosca Vintage 2010/11** **26.00**

Unoaked, the wine shows typical aromatic herb and lemon zest notes on the light and refreshing finish.

**Terre Bianche Torbato di Alghero, Sella & Mosca Vintage 2010/11** **29.00**

It shows a rich, elegant, minerally palate with zesty grapefruit, dried herb and flora aromas.

### VINO ROSSO

**Terrerare Carignano del Sulcis Riserva, Sella & Mosca Vintage 2005** **32.00**

The wine has fine, integrates tannins with developed autumnal fruit flavours and just a touch of oak influence on the finish.

**Tanca Farra Alghero, Sella & Mosca Vintage 2005/06** **39.00**

Shows a complex, mature-fruit character on the nose with herbaceous and developed, spicy notes. The palate is full-bodied with a smooth, Cabernet-fruit resonance.

### VINO ROSATO

**Oleandro Rose di Alghero, Sella & Mosca Vintage 2009/10** **24.00**

Fresh with a light, lively character, the result of early picking, the fruit character shows cabernet varietal traits with bramble and blackcurrant notes.

### Dolce

**Ice Cream selection** **£4.95**

Selezione di gelati

**Sorbet Selection** **£4.95**

Selezione di Sorbetti

**Filini Tiramisú** **£5.50**

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**Chef's homemade dessert of the day** **£4.95**

Torta del giorno

### Hot Beverages

Americano **£2.95**

Cafe Latte **£3.50**

Cappuccino **£3.50**

Herbal Tea **£2.75**

**Liqueur Coffee** **£5.95**

*Baileys*

*Whiskey*

*Cointreau*

Some of the dishes may contain nuts.

For more information please ask a member of our team. Thank you.

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