

The Wet Fish Café

sicilian wine dinner

welcome to our supper club

featuring the wines of family estate Villa Tonino,
with introductions by Victoria Curatolo

crab w avocado, chilli & red pepper essence

Grillo, Villa Tonino, 2008, Sicily (13% vol) 100ml

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beef fillet w aligot, sprouting broccoli, & pink peppercorn jus

“Baglio Curatolo” Nero d’Avola, Villa Tonino, 2006, Sicily (13.5% vol) 125ml

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almond tart w raspberries & marsala mascarpone

NV Marsala Riserva Superiore, Villa Tonino, Sicily (18% vol) 50ml

Your meal includes 3 courses, each with a tasting glass of wine
Extra drinks will be put on a tab to your name

7 – 10.30pm, Monday 1 Feb 10

Thank you for coming!

www.thewetfishcafe.co.uk