

# PREGO

Italian *Café Bar* & Restaurant

## Italian Wine Pairing

Friday 27th April 2018

*Enjoy an evening of specially selected wines  
from various regions of Italy.  
Served along side a delicious  
4 course tasting menu.*

*Throughout the event each wine will be  
described and explained by Master of Wine  
Nick Tatham & Sales Director Stefano Bartolini  
of our local importer & distributor  
Continental Wine & Food.*

**Arrival 7pm**

**Tickets £45pp**

*Available to purchase from Prego Reception  
Call 01484 715566  
for more information or to book*



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## Italian Wine Pairing Menu

Friday 27th April 2018

### Starter

#### Antipasto Misto (n) (GF)

(Vegetarian option available)

Mixed Italian cured meats, rocket salad, parmesan shavings, olives, marinated roast peppers & homemade pesto

### Intermediate

#### Risotto Ai Funghi (v)

Porcini & wild mushroom risotto

### Main Course

#### Pollo Saltimbocca Alla Romana

(Vegetarian option available)

Pan fried skinless and boneless chicken thighs, topped with sage and Parma ham, finished in a white wine and butter sauce served with mashed potatoes

### Dessert

#### Homemade Tiramisu (v)

*Vegetarian options available, please inform us of any allergies or dietary requirements at the time of booking.*

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