



SARTORIA

bar ristorante

Dinner with Michael Simms

Monday 2nd March 2015

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Vitello Tonnato

Cold, sliced veal with a creamy tuna sauce

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Cacciucco alla Livornese

Hearty Tuscan fish stew

Puzzone di Moena

'Stinky' alpine cheese from Trentino

Vino

2013 Roero Arneis 'San Michele', Deltetto

2011 Riesling 'Herzu', Ettore Germano

2013 Dolcetto d'Alba, G. D. Vajra

2013 Langhe Nebbiolo, Produttori di Barbaresco

2010 Barolo Cannubi, E.Pira (Chiara Boschis)

2006 Barolo, Elio Altare

The last two wines are from the 'Barolo Boys' and I have chosen the fish stew so that we can discuss the merits and dangers of pairing red wine with fish.

£45 per person