GIN PAIRING DINNER

\$1188

Schiacciatina con Intingoli

(Welcome Aperitif with Negroni by Ginepraio)

Homemade Schiacciatina Bread, Datterino Tomato, Caper, Lemon Tartar, Tomino Cheese & Salsa Verde, Piedmont Style Marinated Anchovy Paste

STARTER / ANTIPASTO

(Pairing with Gin & Tonic by Spirit of Abalone)

Il Carpaccio di Ricciola

Amberjack Carpaccio, Braised Tropea Red Onion & Wild Fennel Leaf

ENTREE / PRIMO PIATTO

(Pairing with French 75 by Muma)

Cavatelli al Granchio, Limone e Zafferano

Cavatelli Pasta, Alaskan King Crab, Butter Sauce, Amalfi Lemon, Saffron

SWEET TREATH / DOLCE PECCATO

(Pairing with Martinez by Ginepraio Navy)

Torta Caprese Bianca

Lemon Cake, White Chocolate



GIN PAIRING DINNER

Spirit of Abalone

ETNAMARE SPIRIT

Spirit of Abalone is created with a patented production and processing system of abalone and juniper berries.

An agricultural alcohol of organic origin, obtained from ancient Sicillian grains known as Russello and Tummina, Is mixed in.

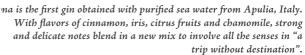
Tasting Note:

The nose perceives a pleasant iodide scent typical of the sea followed by the junipe mouth feels the umami released by the abalone first, followed by the juniper's sturend the umami and mineral flavour persists.



Muma

MEDITERRANEAN FLAVOURS IMMERSION



Perfect for a gin tonic with aromatic and herbacious tonic waters, with Mediterranean notes.

Tasting Note:

Citrussy, balsamic, with juniper notes, mediterranean after taste. The savouriness of sea water gives to gin an extremely long finish.

Ginepraio Tuscan Dry Gin

THE GIN WITH A TUSCAN TOUCH

Ginepraio has an alcohol base that is infused separately by 7 local botanicals, in particular juniper, dog-rose and helichrysum (a wild plant found on the Tyrrhenian side of Italy and in Sardinia). Infusion time ranges from 7 to 10 days; it is then combined and distilled by Lapo, our alembic still, and left to steep in the dark for 10 days be fore bottling.

Tasting Notes:

Clear as every good London Dry Gin, Ginepraio astonishesa the sense of smell with it's strong scent of wild juniper, immediately softened by the perfume of rosehip and the herb note of helicrysum. The over-whelming juniper explodes in the mouth, together with rosehip. Immediately spicy coriander, linger finish slightly citrus notes.



Ginepraio Navy Strength Gin

THE GIN MATURED IN AMPHORA

Ginepraio is the first navy strength gin distilled in Italy and the first in the world to be matured in amphora

During the 6months that our gin spends in the cocciopesto amphora, a better aromatic complexity and smooth balance between the botanicals,

enhancing the organoleptic profile of the gin, resulting in complex tasteful experience

Tasting Note:

Aromas of juniper, flowers and grass. On the palate spicy (coriander) and balsamic(juniper and

helichrysm), with a zesty final and hints of angelica.

