

# GIN PAIRING DINNER

\$1188

## *Schiacciatina con Intingoli*

*(Welcome Aperitif with Negroni by Ginepraio)*

*Homemade Schiacciatina Bread, Datterino Tomato, Capers, 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*



*Subject to 10% service charge*

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## 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 juniper mouth feels the umami released by the abalone first, followed by the juniper's stund the umami and mineral flavour persists.



## Muma

### MEDITERRANEAN FLAVOURS IMMERSION

ma is the first gin obtained with purified sea water from Apulia, Italy. With flavors of cinnamon, iris, citrus fruits and chamomile, strong and delicate notes blend in a new mix to involve all the senses in "a trip without destination".

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

#### Tasting Note:

Citrusy, 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 before bottling.

#### Tasting Notes:

Clear as every good London Dry Gin, Ginepraio astonishes the sense of smell with its strong scent of wild juniper, immediately softened by the perfume of rosehip and the herb note of helichrysum. 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 6 months that our gin spends in the cocchiopesto 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.

