

Coda di Volpe Tasting

Four courses tasting £32

Organic, biodynamic and vegan wines

Thursday 21th June 7.30

As we become more aware about what we eat, why should wine be any different? This month, discover organic, vegan and biodynamic wines in our special selection for you, served and presented with a four courses pizza tasting.

Vegan pizza

Tomato, zucchini and mushroom tossed in summer truffles.

- Served with Vegan wine Borgoletto soave, Veneto •

Nero di seppia pizza

Mozzarella, squid, garlic, squid ink, parsley

- Served with Organic wine Cattarato, Sicily •

Asparagus pizza

Mozzarella, Green asparagus, quails eggs and shaved pecorino dop

- Served with Biodynamic wine Trebbiano D' Abruzzo •

Bresaola igt pizza

Mozzarella, Bresaola punta d' anca igt, rocket salad, shaved grana padano dop and crushed cherry tomatoes in extra virgin olive oil

- Served with Organic wine Nero d' avola, Sicily •

A sommelier in house will be explaining the wines.

