



UMBRIA IN THE VINES

EDITION 15TH

Friday 3rd April, 6pm Arrival

\$ 89 p.p.

6 courses with matching wines

Join a member of the winemaking team at **Mr. Hyde Wines & Chef Edoardo Strappa** of Umbria Restaurant for a celebration of food & wine. Some of their interesting wines paired perfectly with a 6 course degustation dinner.

NIBBLES & RIESLING on arrival

2019 Bliss Riesling

PIADINA CLASSICA

Italian flat bread with prosciutto, fiordilatte & rocket

2019 Summer Bod Malbec Rosè

STROZZAPRETI AL PESTO

Homemade twisted pasta with basil pesto & cherry tomato

2019 Fido The Mongrel White Blend

GNOCCHETTI COLLESCIPOLANA

Homemade little wholemeal gnocchi tossed in a ragù of Mathie's Italian sausages, beans & tomato.

2019 Femme Fatale Grenache

PORCHETTA

Slow roasted pork served with sweet potato & apple sauce.

2018 The Pole Dancer Nebbiolo

ROSEMARY & LAVANDER BROWNIE

dressed with Auburn extravirgin olive oil

2018 The Full Monty Montepulciano

For BOOKINGS please call Umbria on 8812 1718 or 0414 157 974 or email eat@umbriarestaurant.com.au with payment to secure your booking.

Please advise dietary needs at the time of booking

SPOTS ARE LIMITED SO BOOK FAST