

# Unwined

---

## vermicelli + fizz.

in collaboration with vermicelli.

### to start.

Arancini - tomato and mozzarella on blue cheese sauce v  
paired with (sp) La Jara Rose Prosecco

### followed by.

Casarecce - truffle pesto 'cacio e pepe' v  
Vermicelli - carbonara with Guanciale  
paired with (sp) Castel del Lupo Pinot Noir Fizz

### to finish.

Tiramisu v  
paired with (sp) Soliera Lambrusco Lambrusco Salamino

**£45.00 pp**

inc 3 courses & paired sparkling wines

v = veggie option

---

*Allergens are prepared in this kitchen, please let us know before ordering if you have any dietary requirements.  
Menu correct at publishing, subject to change and availability.*

We will add a discretionary 12.5% service charge to your bill, which is 100% shared between the team.

unwinedbars.co.uk | @unwinedintooting