

# SYMPOSIUM

## Marche Madness

Thursday 27<sup>th</sup> July 2017 from 7pm  
Wine Tasting and Food Pairing £35

On Thursday 27<sup>th</sup> July, we will host a wine tasting and food pairing evening with our wines from Le Marche. This is another region of Italy that is not your usual tourist destination, and has so remained relatively unknown compared to its neighbours: Tuscany and Umbria. An interesting fact, so I was told, was that the Marche has no Mafia. This snippet of information comes from the man who will be leading the wine tasting evening next Thursday, Fabio Fraticelli. And he has more unusual pieces of information to dish out along with the food and wine. So come and join us and discover a little bit more about the wonderful wines from Le Marche and sample the food dishes created solely to accompany the wines of the evening. Let the Marche Madness begin. . .

- Fritto Misto All'Ascolana: Olive Ascolane and Fried Cream (V) – Verdicchio Spumante, Brut
- Eggs in Trippa (Tripe) and Black Truffle (V) – Incrocio Bruni 54 Marche IGT, “Fior D’Acasia”
- Coratella D’Agnello (Lambs Offal) in Red Wine and Rosemary, Lacrima Di Morro D’Alba DOC, “Da Sempre del Pozzo Buono”
- Rice Tortino with Porcini Mushrooms (V) – Rosso Conero DOC, “Il Cacciatore di Sogni”
- Sponge Cake with Cocoa Powder and Glazed Cherry (V) – Vino di Visciole, “Del Pozzo Buono”

Booking is essential so please call or visit Symposium in person or via the website [www.symposiumlondon.co.uk](http://www.symposiumlondon.co.uk) to reserve your place.

