

The Sitwell Arms

ITALIAN WINE & DINE

WILD BOAR RESTAURANT

Saturday 31st January 2026

£57.00 per person

Indulge yourself in a culinary Italian experience, with delicious wine to compliment each course

**Porcini Mushroom & Parmesan Risotto
with Truffle Oil & Cepes**

LANGHE NEBBIOLO DOCG RICOSSA

Palate of strawberries, cherry and raspberry with herbal undertones. Dry, layered tannins lead to a finish of cinnamon and vanilla.

**Classic Minestrone Soup with Garlic & Thyme, Hand
Made Pasta & Parmesan Cheese**

PINOT GRIGIO FRIULI GRAVE

A zesty, fresh, vibrant, premium Pinot Grigio. Perfectly balanced. Works well with foods or on its own

**Veal Osso Bucco, Slow Braised Veal, Polenta, Roasted
Aubergine Parmigiana - Charred Tender Stem**

NATIVE SANGIOVESE ORGANIC

The main grape in Chianti makes this pleasant organic red that's velvety & persistent with red fruit & blackberry note

**Crispy Sicilian Cannoli, Limoncello and Mascarpone
Filling - Raspberry Sorbet - Olive Oil &
Pistachio Granola**

RODELIA BLANC DE BLANCS SPUMANTE

Light, Crisp, Fruity, with a good sweetness. A perfect aperitif.

Optional Selection of Cheese & Biscuits with Port £12.95

www.sitwellarms.com | 01246435226