

## ITALIAN WINE DINNER

*Arrival fizz*

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*(v) Crostini con melanzane*

*2022 Just Molamatta, Marco Felluga, Friuli-Venezia Giulia*

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*Pork ravioli, globe artichoke, Parmesan cream*

*2022 Timorasso Derthona, Cantine Volpi, Piemonte*

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*(gf) Fried cod with cauliflower 'affogato'*

*2023 Nerello Mascalese, Tenute Orestiadi, Sicily*

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*(gf) Venison meatballs, soft polenta, caramelised fennel*

*2021 Passo del Lupo, Fazi Battaglia, Marche*

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*(v) Torta della nonna*

*2014 Vin Santo DOC, Barbi, Tuscany*

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*Tea or coffee*

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*v=vegetarian; ve=vegan; gf=gluten free. Please let us know if you have any dietary requirements. Always ask for our Allergen Matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen-free. Genetically-modified soya/maize not used. A discretionary 10% service charge will be levied on parties of 10 or more; all tips go to the staff. Prices in pounds sterling include VAT. Opening times: Tuesday to Friday 12-2pm for lunch & 5-late for dinner; 9:30-3/5-late Saturday & 9:30am-4pm Sunday. 10 East Parade, Whitley Bay, Tyne & Wear, NE26 1AP • 0191 447 0500 • [info@hinnies.co.uk](mailto:info@hinnies.co.uk) • Instant, secure online bookings at [hinnies.co.uk](http://hinnies.co.uk)*