

PROSECCO WINE & FOOD PAIRING

ANTIPASTI

Pair brut or extra brut with:

- prosciutto di parma
- salami
- capocollo
- breadsticks
- olives
- artichokes
- stuffed mushrooms
- almonds
- cashew nuts
- salted crisps
- roasted nuts



CHEESE

Pair brut or extra brut with:

- buffalo mozzarella
- burrata
- ricotta
- gorgonzola
- goat's cheese
- fontina
- brie
- camembert
- asiago
- parmesan
- pecorino romano



PIZZA

Pair brut or extra brut with:

- classic margarita
- goat's cheese and spinach
- parma ham and rocket
- seafood
- pizza bianco
- capricciosa (ham, mushroom, artichoke & olives)



SHELLFISH

Pair brut or extra brut with:

- shrimp/prawn
- lobster
- mussels
- oysters



SALMON & FISH

Pair brut or extra brut with:

- smoked salmon and cream cheese bites
- smoked salmon & scrambled eggs on toast
- grilled salmon
- salmon salad
- classic British Fish & Chips



THAI

Pair brut or extra brut with:

- Pad Thai
- Thai green curry



POPCORN

Pair brut with:

- salted popcorn
- buttered popcorn

Pair dry Prosecco with:

- Caramel coated popcorn
- Chocolate popcorn
- Sweet popcorn



DESSERT

Pair brut or extra dry with:

- panatone
- bread & butter pudding

Pair dry Prosecco with:

- crème brûlée
- cheesecake
- fruit tart
- fruit salad



Pair extra dry Prosecco with:

- lemon meringue pie
- tarte au citron

PROSECCO SWEETNESS

Guide to Prosecco Sweetness

Brut zero - the driest/least sweet Prosecco. Rare outside Italy

Extra Brut - the driest/least sweet Prosecco available outside Italy

Brut - medium-dry

Dry - sweet

Extra Dry - very sweet