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4. The Theme Menu

The Theme Menu is suggested in some restaurants in particular periods along the year to promote the products of the season. In these cases, the wines have been chosen previously by the Sommelier and written on the menu.

Other Theme Menu can be based on a single food such as rice, ostrich, buffalo, cheese or they can be inspired by ethnic recipes, regional dishes, etc. In order to create a very special occasion for your lunch or dinner, it is possible making reference to historical menus, recreating the atmosphere of decades or even centuries ago.

The Theme Menu can be the occasion in which the Sommelier can propose some particular wines just to set off the regional products.