



SET MENU

AUTUMN 2018

A CHOICE OF STARTER

ZUPPA DI PISELLI E GAMBERI

Creamy Garden Pea Soup with Spicy Prawns

CALAMARI FRITTI

Deep Fried Baby Squid with Crispy Rocket & Aioli Dip

BUFFALO MOZZARELLA CON CHUTNEY DI POMODORO

Buffalo Mozzarella with Cherry Tomato Chutney & a Pistachio Pesto

PETTO D'ANATRA AFFUMICATA

Smoked Duck Salad with Fennel, Orange Segment & a Whole Grain Mustard Dressing

A CHOICE OF MAIN COURSE

PACCHERI CON RAGU DI MANZO

Paccheri with Scotch Beef Ragu & Pecorino Shavings

SPIGOLA IN PADELLA

Pan Fried Sea Bass Fillet with a Prosecco Sauce and Saffron Rice Timbale

PETTO DI POLLO A ROSTO

Roasted Chicken Breast with Asparagus & Smoked Mozzarella

TIMBALE DI PORCINI

Timbale of Porcini, Potatoes and Crispy Leeks with a Parmesan Emulsion

SIDES

(supplement £4.5)

Sautéed Broccoli with Garlic and Chilli

Zucchini Fritti

Truffle Mashed Potatoes

A TRIO OF DESSERT

TIRAMISU'

Home Made Traditional Tiramisu'

PANNA COTTA

Home-Made Traditional Panna Cotta

BROWNIE AL CIOCCOLATO

Chocolate Brownie with Vanilla Ice Cream

SELEZIONE DI FORMAGGI

Selection of Fine Cheeses

(supplement £5)

£52.50

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL