

SET MENU

STARTERS

BRUSCHETTA POMODORINI ED OLIVE [VG]

Confit cherry tomato bruschetta, Taggiasche olives tapenade

BURRATA CON MELANZANE MARINATE [V | GF]

Apulian burrata with marinated aubergines, olives and orange salt

COZZE AI PEPERONI [GF]

Shetland mussels in a Piquillo pepper and San Marzano tomato sauce

MAINS

PAPPARDELLE AL RAGU TOSCANO

Fragrant, Rich and aromatic sauce made with braised beef and pork, Tuscan red wine and herbs

TROFIETTE CON PESTO DI POMODORINI SECCHI E MANDORLE [VG]

Southern Italy style pasta tossed with sundried tomatoes, almonds, cashew and basil pesto

GUANCIA DI MANZO ALL' AGLIANICO [GF]

Ox Cheek braised in Aglianico red wine, radicchio Trevigiano and creamed potatoes

NASELLO CON SALSA AL PROSECCO E MELOGRANO [GF]

Pan fried Hake supreme, Prosecco and pomegranate sauce, squash, samphire

DESSERTS

KIR PANNACOTTA [GF]

Vanilla pannacotta with a cassis and Trebbiano wine sauce

PICCOLA CAPRESE [V | GF]

Hazelnut chocolate cake, coffee ice cream

GF NO GLUTEN CONTAINING INGREDIENTS **V** VEGETARIAN **VG** VEGAN

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE LET US KNOW