

STARTERS

£48.50 PER
PERSON

BURRATA (V)

Squash, roasted onion, treviso, pomegranate, cider vinegar dressing

PORK & CRAB TONNATO

A twist on a classic Piedmont surf & turf. Thinly sliced roast pork shoulder, crab crema, crispy capers, parsley.

BEEF & GORGONZOLA CROSTINI

Beef tartare, warm gorgonzola crostini, pickled shallots shaved mushroom

AUBERGINE POLPETTI (V)

Aubergine, raisins, pine nuts, orange & mint then finished in sugo

MAIN COURSES

OX CHEEK

With crispy Pomme Anna, maple glazed confit carrots

MACCHERONI (V)

Wild mushroom, marsala & pecorino spuma

CRAB RAVIOLI

Filled with white crab & mascarpone. Finished with samphire, tarragon & tomato butter

SMOKY CALABRESE PIZZA

Calabrese salami, smoked tomato, Bufala mozzarella, orange blossom honey.

COD FILLET

Roasted mushroom & onion brodo. Chanterelles, white haricot beans, chive oil.

DESSERT

TIRAMISU

AFFOGATO

Capocci soft serve vanilla ice cream, espresso, biscotti

SALTED CARAMEL CHEESECAKE

DSalted caramel sauce & caramel crisp.

SAMPLE