



## sample Winter set Lunch

### Antipasti

Puntarelle alla Romana

Prosciutto di Parma with sage & chickpea farinata

Calamari ai ferri – chargrilled squid with fresh red chilli & rocket

Mozzarella di Bufala with Capezzana November 2018 extra virgin olive oil,  
cavolo nero puree and bruschetta

### Primi

Zuppa di Zucca

spaghetti with Crab, fennel herb and lemon

Risotto with artichokes, vermouth and Parmesan

### secondi

Pizzetta with radicchio, Robiola and rosemary

Capesante ai ferri – chargrilled scottish scallops with sage, capers,  
soft polenta and borlotti

Branzino al forno – wild sea Bass roasted with Florence fennel,  
lemon zest, Fiano, potatoes and olives

Coscia d'Agnello ai ferri – chargrilled marinated leg of Lamb with  
grilled Peperoncino, braised cicoria & Italian spinach

### Dolci

Pear & Almond Tart

Lemon Tart

stracciatella Ice Cream