



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