



Specially curated dining experiences at restaurants  
featured in the MICHELIN Guide

## MELE E PERE

3 courses & vermouth tasting  
£40 per person

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Burrata pugliese, basil pesto, heirloom tomatoes (gf)  
Sicilian caponata hummus, aubergine, chickpeas, preserved lemon (gf)  
Finocchiona salame & gnocco fritto (n)

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Pasta made in-house fresh every day. Ask about gluten-free options.  
Tagliatelle with beef ragu  
Spaghettoni aglio, olio & pecorino romano  
Maccheroncini alla Norcia with wild mushrooms, Tuscan sausage & ricotta

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Tiramisu  
Fiordilatte affogato (gf)  
Taleggio, pineapple & apple chutney & carasau bread

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Served alongside 4 unique vermouths, including 2 homemade varieties

Dishes are representative of the type of food available and can be subject to seasonal changes.

