



Specially curated dining offers at restaurants
featured in the MICHELIN Guide

L'AMOROSA

3 courses and a welcome cocktail, plus petits fours and coffee

£50

Nibbles

Bella di Cerignola olives

Breadbasket of ciabatta, focaccia and grissini

Starter

Burrata Pugliese con caponata di melanzane

Burrata cheese from Puglia with aubergine caponata and basil olive oil

Main course

Agnolotti di cinghiale al vino rosso, alloro e ginepro

Pasta parcels with wild boar ragù, red wine, juniper and bay leaf

Dessert

Selezione di dolci, frutta e sorbetto

Tasting selection of homemade mini desserts, fresh fruit, sorbet and honeycomb

Coffee and petits fours

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

