

Sample Set Menu

3 courses, a glass of prosecco, coffee & petits fours £35 per person

A glass of prosecco on arrival
non-alcoholic alternatives available

Antipasti

Mozzarella di Bufala - Buffalo mozzarella with grilled marinated red peppers, farinata, cicorino, swiss chard and Taggiasche olives (£3 supplement)

Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Minestrone - Soup of fresh cannellini beans, carrots, celery, marjoram, San Marzano tomato and swiss chard

Primi

Ravioli di zucca - Ravioli of roasted delicata squash, ricotta and marjoram with butter and sage

Risotto di mare - Risotto with clams, trout, prawns, sea bream, mussels, tomatoes, chilli and parsley

Pappardelle con ragù di manzo - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes

or

Secondi

Frittata - Organic eggs with zucchini, caprino fresco, marjoram and mixed Italian leaves

Arrosto di faraona - Wood roasted guinea fowl stuffed with prosciutto di Parma, thyme, lemon zest and Mascarpone, on pagnotta bruschetta with swiss chard and Portobello mushrooms

Trota di mare - Roasted sea trout fillet with zucchini trifolati, datterini tomatoes, Italian spinach, capers and Taggiasche olives

Orata al forno - Roasted sea bream with roseval potatoes, fennel, tomatoes, olives, parsley and white wine

Dolci

Amalfi lemon tart

Ricotta Cheesecake with pears marinated in Marsala and vanilla

Soft chocolate cake with crema di mascarpone

Seasonal Sorbet

Coffee & petits fours

to finish

Please speak to a member of the team if you have any dietary allergies or intolerance

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added to the final bill