



Sample Winter Set Lunch

Antipasti

Puntarelle alla Romana

Prosciutto di Parma with rosemary farinata

Calamari ai ferri – chargrilled Squid with fresh red chilli and rocket

Mozzarella di Bufala with smashed chickpeas, cicoria, grilled peperoncino and marjoram

Primi

Ribollita with November 2019 Selvapiana extra virgin olive oil

Panzotti di Zucca – Delica pumpkin, buffalo ricotta and sage butter

Taglierini – fresh fine pasta with artichokes, thyme and Parmesan

Secondi

Capesante ai ferri – chargrilled Scottish Scallops with sage, capers,

polenta, cime di rapa and slow-cooked tomato

Branzino al forno – wild Sea Bass roasted with olives,

Vermentino Solosole,

marjoram and Florence fennel

Coscia d’Agnello ai ferri – chargrilled marinated leg of Lamb with

borlotti di Lamon, salsa d’erbe and roast radicchio

Dolci

Chocolate Nemesis

Lemon Tart

Stracciatella Ice Cream