



# Bottomless Sundays at La Goccia

12:00 - 16:00

£45 per person

with bottomless Villa Marcello Prosecco

All of our ingredients are carefully sourced with the upmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm **Haye Farm**, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

**La Goccia's Signature Chicken (GF)**

**Friggitelli Peppers (Ve, GF)**

**Squash Risotto with Gorgonzola Dolce (V, GF)**

**Chargrilled Pork Chop with Nduja Butter, Capers and Rosemary (GF)**

**Potatoes *Al Forno* with Garlic and Rosemary (Ve, GF)**

**Selection of Gelati e Sorbetti (V, VE, GF)**

**Terms & Conditions: Maximum 1.5 hours per table**

Please advise of any allergen requirements. We source the best quality seasonal ingredients.

Due to supply & demand this may mean we run out of certain dishes.

A discretionary service charge of 12.5% will be added to your bill.