

Antipasti

Rucola, pere e parmigiano con riduzione al balsamico
Wild rocket, pear & parmesan salad with balsamic dressing

Or

Burrata con carciofi, radicchio variegato ed arance rosse
Burrata mozzarella with artichokes, radicchio and blood orange

Or

Sarde in saor
Sweet & sour floured fried sardines, marinated with white onion, pine nuts & sultanas with grilled polenta

Or

Vitello tonnato
Thinly sliced veal with tuna & capers mayonnaise and pickled onion

Secondi

Parmigiana di melanzane
Baked floured aubergines with mozzarella cheese, basil & tomato sauce

Or

Ravioli al ripieno di ricotta e spinaci, burro e salvia con scaglie di Monteveronese
Ricotta and spinach ravioli with butter, sage and Monte Veronese cheese

Or

Filetto di branzino ai ferri, con spinaci saltati e cozze allo zafferano
Pan fried fillet of sea bass with saffron mussels and steamed spinach

Or

Milanese di pollo vestita con rucola e pomodorini di Pachino
Chicken Milanese served with rocket & Sicilian cherry tomatoes

Dolci e formaggi

Tiramisu'

Or

Salame al cioccolato con gelato alla vaniglia
Almond and chocolate salami with vanilla ice cream

Or

Selezione di gelati o sorbetti
Selection of ice creams or sorbets

Or

Selezione di formaggi del nord italia
Northern Italian cheese platter

3 course set £46.00

Please inform our staff in case of allergies.

We will always do what possible to remove any allergens. Nevertheless we cannot guarantee that there are any traces