

## *Set group menu*

*Basket of breads, homemade focaccia & breadsticks  
Selection of mixed olives, pickled vegetables and lupins*

### *Antipasti*

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

*Or*

*Burratina affumicata con insalata di bietole, ravanelli e semi di zucca con mosto cotto  
Smoked Burrata cheese, beetroot and radish salad with pumpkin seeds and cooked grape must dressing*

*Or*

*Salmon affumicato Scozzese con verdure in agrodolce e condimento al cren  
Oak smoked Scottish salmon with pickled mixed vegetables and horseradish dressing*

*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*

*Filetto di Branzino ai ferri con spinaci e salsa di pomodoro, mandorle e basilico  
Grilled fillet of Sea bass with sautéed spinach and tomato, almond and basil sauce*

*Or*

*Milanese di pollo vestita con rucola e pomodorini di Pachino*

*Chicken Milanese served with rocket & Sicilian cherry tomatoes*

*Or*

*Ravioli del plin con fonduta di formaggi e tartufo nero*

*Baby ravioli filled with beef with cheese fondue and black truffle sauce*

### *Sides £5.50*

*Mashed potato, Roasted potatoes with rosemary, Spinach or French beans*

### *Dolci e formaggi*

*Tiramisu'*

*Or*

*Selezione di gelati o sorbetti*

*Selection of ice creams or sorbets*

*Or*

*Salame al cioccolato con gelato alla nocciola*

*Almond and chocolate salami with hazelnut ice cream*

*Or*

*Selezione di formaggi del nord italia con marmellata di cipolla*

*Northern Italian cheese platter with red onion marmalade*

***3 course set menu with no need of a pre order £55.00***

*A suggested 13.5% will be added to your bill.*

***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*