FESTIVE SILVER

£75 pp

AMUSE-BOUCHE

Ostrica Scozzese No. 2
Fresh Scottish oyster served with balsamic shallot vinegar, Tabasco and lemon (1 piece)

PICCOLI PIATTI

Pomodoro, Stracciatella & Basilico
Heritage tomato carpaccio, stracciatella di burrata, basil oil and aged balsamic

Arancini al Tartufo
Breaded and fried balls of risotto, mozzarella, truffle and black garlic

Burrata, Barbabietola & Miele Piccante
Creamy burrata, roasted rainbow beetroot and spicy honey

Calamari Fritti
Fried baby calamari, salame piccante, Padrón peppers and prawns with black aioli

Panzerotti di Mortadella al Pomodoro Piccante
Golden panzerotti, spiced tomato cream and Grana Padano

Tris di Capesante con 'Nduja e Tre Colori
Pan-seared scallops, three-colour purée and 'nduja dressing

PRIMI

Spaghetti alla Carbonara con Tonno Rosso
Fresh homemade spaghetti, egg yolk, parmesan and raw red tuna

Capellini al Tartufo Fresco di Stagione
Homemade capellini, seasonal truffle and aged parmesan

Cannelloni Ripieni di Granchio con Salsa Delicata
Cannelloni filled with crab and mascarpone, poached leeks, butter emulsion and parmesan tuile

Lasagne al Ragù di Wagyu e Besciamella
Baked lasagne, Wagyu ragù and rich béchamel cheese sauce

Risotto ai Funghi Selvatici
Wild mushrooms, mushroom bisque and aged Parmigiano Reggiano

Tortellini d'Anatra, Burro & Salvia
Handcrafted tortellini, slow-cooked duck ragù and sage butter cream

PESCE E CARNE

Salmone, Carciofo & Aneto
Pan-seared salmon supreme, artichoke purée, tenderstem broccoli, dill crust and lemon butter emulsion

Sogliola, Gamberi & Vino Bianco
Grilled lemon sole, prawns and white wine cream sauce

Saltimbocca di Maiale, Cottura Sous-Vide e Finitura Croccante
Pork tenderloin cooked sous-vide and finished in the pan, served Saltimbocca-style with Parma ham and sage, poached vegetables and veal emulsion

Agnello, Pistacchio & Menta
Roasted rack of lamb, trio of purées, pistachio and mint crust and veal jus

Suprema di Pollo al Dragoncello
Pan-seared bone-in chicken supreme, lime mash, seasonal vegetables and tarragon jus

DOLCI

Gelato al Fiordilatte
Soft-serve fiordilatte ice cream topped with amarena cherries

Tiramisù Lava alla Stracciatella
A delicate tiramisù unveiled by lifting a thin shell, allowing a light mascarpone cream to flow over the dessert, finished with a dusting of cocoa

Tarte di Mele Calda
Warm apple tart, cranberry compôte and Madagascan vanilla ice cream

Crème Brûlée al Baileys
Caramelised sugar and winter berries

V=Vegetarian / VG=Vegan / GF=Gluten Free / GF*=Gluten Free available / VG*=Vegan available