



SILVER £65pp

SILVER

STARTERS

Pomodoro, Stracciatella & Basilico V GF*

Heritage tomato carpaccio, stracciatella di burrata, basil oil and aged balsamic

Arancini al Tartufo V

Breaded and fried balls of risotto, mozzarella, truffle and black garlic

Burrata, Barbabietola & Miele Piccante V GF*

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 GF*

Pan-seared scallops, three-colour purée and 'nduja dressing

MAINS

Salmone, Carciofo & Aneto GF*

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

Spaghetti alla Carbonara con Tartufo V

Fresh homemade spaghetti, egg yolk, parmesan and seasonal truffle

Saltimbocca di Maiale, Cottura Sous-Vide e Finitura Croccante GF*

Pork tenderloin cooked sous-vide and finished in the pan, served Saltimbocca-style with Parma ham and sage, poached vegetables and veal emulsion

Tortellini d'Anatra, Burro & Salvia

Handcrafted tortellini, slow-cooked duck ragù and sage butter cream

Lasagne al Ragù di Wagyu e Besciamella

Baked lasagne, Wagyu ragù and rich béchamel cheese sauce

Agnello, Pistacchio & Menta GF*

Roasted rack of lamb, trio of purées, pistachio and mint crust and veal jus

Suprema di Pollo al Dragoncello GF*

Pan-seared bone-in chicken supreme, lime mash, seasonal vegetables and tarragon jus

Charred Celeriac Steak V VG GF*

Black Garlic & Mango Gremolata

DESSERTS

Gelato al Fiordilatte V GF

Soft-serve fiordilatte ice cream topped with amarena cherries

Tiramisù Lava alla Stracciatella V GF

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 V GF

Warm apple tart, cranberry compôte and Madagascan vanilla ice cream