

Party Menu A

Selection of starter to share

Cured ham
Prosciutto crudo

Burrata cheese with tomato, bread, cucumber, vinegar (v)
burrata con panzanella

Grilled squid with rocket and cherry tomato
Calamaro grigliato con rucola e pomodorini

Carasau flat crunchy bread, parmesan, rosemary and garlic
Pane carasau, grana padano , aglio e rosmarino

Olives flavored with garlic and aromatic herbs
Olive marinate con erbe aromatiche e aglio

Cold roasted suckling pig, vegetable pickles, and apple-cinnamon jam
Porchetta con verdure sottoaceto, marmellata di miele e cannella

Main Course

Roasted pork belly with sautéed potatoes
Porchetta grigliata con patate arrosto

Sea bass fillet, white wine, artichokes and grilled tomatoes
Filetto di branzino al vino bianco con carciofi e pomodori grigliati

Homemade tagliolini, crab meat, white wine, chili and garlic
Tagliolini all' uovo con polpa di granchio, vino bianco, aglio e peperoncino

Ricotta and black truffle ravioli, asparagus and cherry tomato
Ravioli di ricotta e tartufo nero con salsa di asparagi e pomodorini (v)

a selection of vegetables will be served to share for the entire table

Dessert

Classic tiramisu'
Cannolo with ricotta cheese and chocolate chips
Affogato, vanilla ice cream with espresso coffee

Three courses £ 32 per person

"Please let us know of any allergy or intolerance before ordering"

VAT included - An optional 12.5% service charge will be added to your bill