Festive Menu

49 pp
All dishes included and served for sharing

TO BEGIN

NOCELLARA OLIVES v

FOCCACIA
rosemary v

BURRATA FRESCA
butternut squash v

ZUCCA AROSTO
roasted pumpkin, rosemary & hazelnut v

BRUSCHETTA AL POMODORO
chopped cherry tomato, basil v

PASTA & MAINS

TAGLIATELLE CON TARTUFO
fresh winter truffle v

LASAGNA BOLOGNESE
slowly simmered in merlot wine
(V option: Parmigiana di Melanzane -
aubergine, tomato, mozzarella, parmigiano v)

ORATA
line-caught sea bream,
crisp potato shell with rocket salad
(V option: Cavolfiore alla Milanese -
crispy breaded cauliflower v)

TO FINISH

STICKY TOFFEE PUDDING
vanilla gelato

WINE PAIRING options

THE INTRODUCTION +25
THE EXPERIENCE +35
THE EXCEPTIONAL +45

Allergen information
available upon request.
A discretionary 13.5%
service charge applies.