



Four-courses | £125.00pp



# **STARTERS**

Served family-style

## VITELLO TONNATO

Thinly sliced veal in tuna and caper sauce

## INSALATA RUSSA

Vegetable salad, mayonnaise and steamed king prawns

## BURRATA (V)

Burrata, radicchio, blood orange & hazelnuts

## CARPACCIO DI RAPE ROSSE (Vg)

Thinly sliced roast beetroot, crispy cavolo nero, hazelnut & mustard oil

# PASTA

Served family-style

PAPPARDELLE AL RAGU DI CINGHIALE Pappardelle, wild boar ragù & 36-month aged Parmersan

## TORTELLONI DI CARCIOFI

Artichoke tortelloni, red prawn ragù & stracciatella

## ORECCHIETTE ALLE CIME DI RAPA (Vg)

Orecchiette, garlic, chilli, rapini cream & a spicy crumb

# MAINS

All served with an assortment of seasonal vegetables

## BRANZINO

Line caught seabass fillet, chickpea & clams stew

TORTINO DI ZUCCA (Vg) Pumpkin & rainbow chard timbale, pumpkin seeds & hazelnut pesto

## FILETTO DI VITELLO

Pan roast veal fillet, parsnip purée, creamy morel sauce

## TACCHINO NATALIZIO

Turkey roulade with Italian sausage stuffing, pancetta, Brussel sprouts, chestnuts & pomegranate

# DESSERTS

Served family-style with your choice of Digestif

## PANDORO (V)

Pandoro & Amaretto di Sarónno cream

TIRAMISU AL MANDARINO (V) Mandarin juice, ladyfinger biscuits & mascarpone cream

