

# JANUARY SET MENU

## STARTERS

### CANEDERLI IN BRODO DI CAPPONE MAGRO

Bread, ham and parmesan dumplings in a capon broth

### PANZANELLA CON GAMBERI

Tomato, bread, cucumber and prawn salad

### MOZZARELLA CON RAPA ROSSA E SEMI DI SESAMO NERO

Mozzarella cheese with beetroot and black sesame seeds

## MAINS

### BRANZINO MARINATO AL VINO BRÛLÉ CON SCAROLA SALTATA

Seabass marinated in mulled wine with sautéed endive

### COTECHINO CON LENTICCHIE E MELA VERDE

Typical Italian sausage with stew lentils and crispy apple

### RISOTTO CON NOCIE GORGONZOLA

Risotto with Gorgonzola cheese and walnuts

## DESSERTS

### CHEESECAKE DI YOGURT E CIOCCOLATO

Yogurt and chocolate cheesecake

### MACEDONIA DI FRUTTA

Fruit plate

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£25.00 / Per person for 3 courses

£20.00 / Per person for 2 courses

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Prices include VAT. A discretionary 12.5% service charge will be added to the final bill.

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