

# JULY SET MENU

## STARTER

### **Millefoglie di pane frattau servito con uovo in camicia e pecorino**

Layered Sardinian bread in tomato sauce, olive oil and pecorino cheese served with a poached egg

### **Lingua di bue servita con salsa verde**

Ox tongue served in a green sauce

### **Salmone affumicato servito con burro all'aneto e brioche fatta in casa**

Smoked salmon served with a homemade butter brioche

## MAIN

### **Gnocchi alla sorrentina**

Potato gnocchi with a tomato and mozzarella sauce

### **Baccalà al vapore servito con una crema di cavolfiore**

Poached cod served with cauliflower cream

### **Porchetta di vitello servita con finocchi arrostiti**

Veal porchetta served with roasted fennel

## DESSERT

### **Mousse al cioccolato servita con gelato alla vaniglia**

Chocolate mousse served with vanilla ice cream

### **Pescanoce, amaretto servita con granita all'anguria**

Nectarine and crushed amaretto served with a watermelon granita

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£23.50 / Person for 3 courses

£18.50 / Person for 2 courses

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

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