

JUNE SET MENU

STARTERS

BRUSCHETTA BURRATA,
PISELLI, MENTA E LIME
Bruschetta with burrata, garden peas, mint
and lime

BRESAOLA CON MISTICANZA
E ACETO BALSAMICO
INVECCHIATO
Cured beef bresaola with mixed leaves
and aged balsamic vinegar

INSALATA DI FAVE, PECORINO,
RUCOLA E VIOLE EDIBILI
Broad beans, rocket and pecorino cheese
salad with edible violet flowers

MAINS

GNOCCHI ALLA SORRENTINA
Gnocchi with mozzarella, basil and fresh
tomato sauce

INSALATA DI MANZO TENERO,
RAVANELLI E FINOCCHI CON
CONDIMENTO AL RAFANO
Slow cooked brisket beef salad with radish,
fennel and horseradish dressing

ZUPPETTA DI PESCE
Fish soup (please ask the waiter for the fish
of the day)

DESSERTS

MOUSSE ALLE CILIEGIE
Morello cherry mousse

GRANITA AL CIOCCOLATO CON
CIALDA ALLA VANIGLIA
Chocolate granita with vanilla tuile

£25.00 / Per person for 3 courses

£20.00 / Per person for 2 courses

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