

OCTOBER SET MENU

STARTERS

CARPACCIO D'OCA CON PERE

Duck carpaccio with pear

INSALATA DI SALMONE, AVOCADO E LATTUGA

Salmon, avocado and lettuce salad

INSALATA DI BARBABIETOLA CON SEMI DI PAPAVERO NERO E BURRATA

Beetroot salad with black poppy seeds
and burrata cheese

MAINS

RISOTTO GORGONZOLA E ZUCCA

Risotto with gorgonzola cheese and
pumpkin

POLPETTE CON CIME DI RAPA

Meatballs with turnip tops

TONNARELLO CON PESCE SPADA

Tonnarello with swordfish

DESSERTS

PANNACOTTA CON CASTAGNE

Pannacotta with chestnuts

MOUSSE AL CIOCCOLATO

Chocolate mousse

£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.
