

NOVEMBER SET MENU

STARTERS

**TERRINA DI FARAONA CON
PARMIGIANO SBRICCIOLATO E
MOUSSE ALL'AVOCADO**

Guineafowl terrine with parmesan crumble
and avocado mousse

**VELLUTATA DI ZUCCA CON
AMARETTI**

Pumpkin vellouté with amaretto biscuits

**BACCALÁ MANTECATO CON
FOCACCIA GRIGLIATA**

Salty creamy baccalá with grilled focaccia

MAINS

**POLLETTO ARROSTO CON
CASTAGNE E ZUCCA**

Roasted baby chicken with chestnuts
and pumpkin

**SALMONE GRIGLIATO CON
RADICI INVERNALI**

Grilled salmon with winter roots

**TAGLIATELLE CON CIME DI RAPA,
OLIVE NERE E PEPERONCINO
FRESCO**

Tagliatelle with turnip tops, black olives and
fresh chilli

DESSERTS

**TARTELETTA ALL'ARANCIA E
ZABAIONE**

Tartelette with fresh orange and
zabaione cream

MOUSSE AL MASCARPONE

Mascarpone 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.
