

SET MENU

£78 per person

PRIMI

Bresaola della Valtellina 162kcal

Thinly sliced cured beef with shaved zucchini, Parmesan, Amalfi lemon and wild rocket

Mozzarella di bufala 297kcal

Buffalo mozzarella from Campania with fresh and slow-roasted datterini tomatoes, basil, wild rocket, pangrattato and salted ricotta

Risotto ai funghi 214kcal

Risotto with portobello and porcini mushrooms, parsley, butter and Parmesan

SECONDI

Arrosto di faraona 660kcal

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme, and mascarpone on pagnotta bruschetta with Swiss chard and portobello mushrooms

Orata al forno 305kcal

Roasted sea bream fillet with roseval potatoes, spinach, tomatoes, olives, parsley and white wine

Sformato di fontina 590kcal

Baked fontina cheese soufflé with Italian spinach, cream and Parmesan

DOLCI

Amalfi lemon tart 274kcal - with crème fraîche

Ricotta cheesecake 352kcal - with pear marinated in Marsala and vanilla

Affogato 129kcal - with vanilla ice cream and chilled espresso

Adults need around 2,000kcal a day

Please speak to a member of the team if you have any dietary allergies or intolerances