

8 Courses Italian Tasting Menu

(Menu Degustazione)

Amuse Bouche (Stuzzichino)

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Zuppa di fagioli alla Romana

(White beans cream soup with sautéed globe artichokes)

Wine: Novita, Bianco –Trebbiano\_Greghetto, Umbria, Italy-50ml glass.

Involtino di crespella al taleggio e pomodorini al balsamico

(Taleggio and balsamic roasted cherry tomato crêpes with basil foam)

Wine: Cortese del Piemonte “Adelasia” DOC, San Silvestro, Piemonte, Italy -70ml glass

Platessa all’acqua pazza con mostarda di frutta

(Poached plaice fillet with vegetables broth with Italian spiced fruits)

Wine: –Fiorile rosato, Duca di Casteldelmonte, Sicily, Italy -100ml glass

Tagliata di manzo con verdure grigliate e salsa al limone e rosmarino

(Roasted local briskets of beef with char grilled vegetables and rosemary and lemon infused gravy)

Wine: Negroamaro DOC Luccarelli, Puglia, Italy -125ml glass

Tagliatelle al mosto cotto e mais

(Tagliatelle pasta with grape must reduction, corn and chopped nuts)

Mela al forno con miele d’acacia e sorbetto alla cannella

(Baked apple with acacia honey and cinnamon sorbet)

Wine:-Il Grigio spumante, Eugenio Collavini, Friuli Venezia Giulia, Italy -50ml glass

Formaggi (Cheeses) –Pecorino toscano with quince marmalade

Dolcelatte with confit lemon

Wine: Valpolicella Classico Superiore, Tedeschi, Veneto, Italy – 70ml glass

£45 Per Person or £65 with matching wines

**Please note the Tasting Menu may change weekly due to product availability and seasonality**