



FATHER'S DAY MENU 2018

3 courses £42.50

Broad bean puree, Sicilian yellow and red peppers, roasted vine tomatoes *

Apulian burrata, deep fried courgette flower, fresh datterini tomato emulsion

Lamb's kidney with pancetta, pecorino and mint, herb salad

English asparagus with deep-fried parmesan-coated organic egg

Ox tongue, celery, quails egg with tuna sauce and salsa verde

Seared squid, Colfiorito chick pea puree, giardiniera salad and chilli dressing

Risotto with spring vegetables (asparagus, peas, broad beans, new carrots)

Ravioli filled with aubergine, scamorza, fresh tomato and basil, cacioricotta cheese

Linguine di Gragnano with salted cod, green beans and pesto

Agnolotti filled with organic braised meats and spinach, butter and sage sauce

Chitarra with rabbit ragout and olives

Spaghetti with fresh crab, tomato, garlic, chilli and rocket

Fillet of lightly salted cod with Sicilian caponatina

Roast John Dory with medley of Spring vegetables, (asparagus, broad beans, peas)

Breast of organic chicken, leg sausage, friggirelli peppers, Tuscan chicken liver crostino

Pan-fried calves liver with cipollata umbra and wilted spinach

Roast saddle and slow-cooked belly of lamb, courgette scapece with mint and garlic

Rose veal cutlet with butter and sage, aubergine parmigiana, pizzaiola sauce (£4 supp)

Chef's gianduia tiramisu

Vanilla custard cream millefoglie and mixed berries

Flourless lemon and almond delizia with strawberry coulis and fresh strawberries

Caprese chocolate cake with vanilla ice cream and nougatine crumble

Selection of homemade ice creams and sorbets

A selection of traditionally made Italian farmhouse cheeses
served with walnut bread and homemade preserves