

the menu

CHEF
Elia Donati

12 Course Degustation

Crunchy Bruschetta with mixed tomatoes, mozzarella and basil

Polenta bites with Campari cream cheese topped with pickled octopus

Pappardelle with funghi porcini and truffle oil.

Linguine risottate al gambero e limone (Linguine pasta cooked with risotto technique, prawns and lemon zest).

Tagliatelle bolognese (Beef, lamb or pork ragù made from scratch).

Gnocchi pesto (pesto made from scratch).

Crackling porchetta with oven roasted rosemary potatoes

Tagliata di manzo with fresh rocket salad, cheese and balsamic (a tender steak perfectly cooked, sliced and placed on a bed of rocket with parmigiano cheese and balsamic glaze).

Octopus Stew with siciliana sugo (anchovies, capers, black olives, sicilian passata, herbs).

Pannacotta at a flavour of your choice

Tiramisù made traditional or with beer!

A beautiful caramelised spiced roasted apple with ice cream

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences