AGRODOLCE
LONDON

Christmas menu

ANTIPASTI – STARTERS
(to choose one)

BURRATA CON FRITTO DI ZUCCHINE E PESTO DI PEPERONI
burrata with crispy fried zucchini and red pepper pesto

CARPACCIO DI BRANZINO
sea bass carpaccio

TARTARE DI MANZO CON FONDUTA DI PARMIGIANO E TOPINAMBUR FRITTO
beef tartare with Parmesan fondue and crispy fried Jerusalem artichoke

PRIMI – FIRST COURSES
(to choose one)

RAVIOLO AL TARTUFO
homemade raviolo with truffle

GRICIA AL CARCIOFO FRITTO
traditional gricia pasta with crispy fried artichoke

PAPPARDELLE AL RAGÙ
homemade pappardelle with slow-cooked meat ragù

TONNARELLI ALLE VONGOLE
homemade tonnarelli pasta with clams

SECONDI – MAINS
(to choose one)

PARMIGIANA DI MELANZANE
traditional eggplant parmigiana

SOGLIOLA ALLA MUGNAIA ROMANA
Roman-style sole meunière

AGNELLO ALLA PIASTRA CON PATATE AL FORNO E SALSA AL LAMPONE
grilled lamb with roasted potatoes and raspberry sauce

DOLCI – DESSERTS
(to choose one)

TIRAMISÙ
mascarpone, savoiardi biscuits and coffee

CROSTATA DI RICOTTA E VISCIOLE SCIROPPATE
ricotta tart with sour cherries in syrup

90£ PER PERSON
Includes wine – 1 bottle for every 4 guests