

# B A R D O

£120 SET MENU

## PINSA (to share)

"A Roman culinary flatbread"

### Tartufo nero

Fior di latte, black truffle purée, truffle oil (V)

### Prosciutto e bufala

Thin sliced "Tanara" Parma ham, buffalo mozzarella

### Cestino di pane

Ciabatta bread, stromboli, rosemary focaccia (V)

## ANTIPASTI (to share)

### Burrata

Burrata, artichoke "Giudia" style, taggiasca olives, mint & lemon dressing (V)

### Polenta morbida

Creamy polenta, fricassee of truffled mushrooms

### Carpaccio di manzo

Beef carpaccio, mostarda di frutta, radicchio Tardivo, aged parmesan

### Crudo di ricciola

Yellow tail, Datterino tomatoes, soya, preserved lemon, coriander

## PASTA

### Risotto all'astice

Lobster risotto, acqua pazza, Datterino tomatoes, Amalfi lemon

## SECONDI (Choice of)

### Tagliolini al tartufo

Black truffle tagliolini, truffle butter, Umbrian truffle (V)

Or

### Controfiletto di capriolo

Oven roasted ash crusted venison loin, quince purée, heritage carrots, wild berries

Or

### Merluzzo nero

Caramelised black cod, purple sprouting broccoli, fennel & blood orange salad

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### Cavoletti di Bruxelles

Roasted Brussel sprouts, pancetta, aged parmesan

### Insalata di pomodori

Datterino tomato salad, fennel, blood orange (Vgn)

## DOLCI (Choice of)

### Panettone

Classic Italian panettone, orange custard, Malvasia ice cream, almond croccantino

Or

### Ferrero Rocher

Rocher, gianduja semifreddo, toasted hazelnuts, praline sauce