

£110 PER GUEST

ANTIPASTI

BURRATA LA LATTERIA

Datterino Tomatoes, Rocket Leaves, Basil Oil

GAMBERI SCOTTATI (gf)

Warm Red Prawns, Amalfi Lemon, Extra Virgin Olive Oil

CARPACCIO DI MANZO (gf)

Beef Carpaccio, Rocket, Sun-Blushed Tomatoes, Toasted Pine Kernels, Lemon Mustard Dressing

ARANCINI ZUCCA E SALVIA

Carnaroli Rice, Pumpkin, Sage, Parmesan

TARTARE DI TONNO

Mediterranean Bluefin Tuna Tartare, Avocado, Pimiento de Espelette

PASTE E RISOTTO

LINGUINE ALL' ARAGOSTA

Linguine, Lobster, Datterino Tomatoes, Basil, Garlic

RISOTTO ZUCCA E SPINACI (gf) (vg)

Carnaroli Rice, Roasted Pumpkin, Spinach

RAVIOLI AL POMODORO (v)

Ravioli, Spinach, Ricotta, San Marzano Tomato, Basil

OR

SECONDI

POLLO ALLA MILANESE (gf available)

Pan-Fried Corn-Fed Chicken Breast, Breadcrumbs

SALMONE (gf)

Grilled Salmon, Fennel Shavings, Chives

VITELLO ALLA MILANESE (gf available)

Bone-in Pan-Fried Veal Chop (600g), Breadcrumbs

DOLCI

Tiramisù della Casa | Lemon Meringue Tart | Cheesecake alla Ricotta