

£75 PER GUEST

ANTIPASTI

GAMBERI SCOTTATI (gf)

Warm Red Prawns, Amalfi Lemon, Extra Virgin Olive Oil

VITELLO TONNATO (gf)

Cold Thinly Sliced Veal, Tuna, Caper Sauce

INSALATA DI BARBABIETOLE MARINATE (v) (gf)

Rocket Leaves, Toasted Pine Nuts, Balsamic Dressing

PASTE E RISOTTO

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle, Veal Ragu

RISOTTO ZUCCA E SPINACI (vg) (gf)

Carnaroli Rice, Roasted Pumpkin, Spinach

OR

SECONDI

SPIGOLA ALLA GRIGLIA (gf)

Grilled Sea Bass Fillet, Steamed Vegetables

POLLO ALLA GRIGLIA MARINATO ALLE ERBE

Herb Marinated Grilled Chicken, Arugula, Cherry Tomato

DOLCI

Tiramisù Della Casa | Lemon Meringue Tart | Ricotta Cheesecake