

MORSO DINE

The Complete Group Dinner Experience (£45 per person)

WELCOME | SHARING BITES

Morso homemade ricotta curd, Nocellara olives, Salame Felino IGP, grilled ciabatta

LIGHT BITE | SELECT ONE

Panzanella salad Italian San Marzano tomatoes DOP, celery, croutons, parsley, Tropea red onions, anchovies

Fregola pasta salad fennel, rocket, Gaeta black olives, orange & balsamic dressing

Wild Seared Tuna black pepper & fennel seeds crust, courgettes & cannellini beans salad, baby plum tomatoes

British Beef Carpaccio thinly sliced, seared rump of beef, wild rocket, lemon mustard dressing, Parmigiano Reggiano

HOT BITE | SELECT ONE

Chicken Arrostitini garlic & rosemary marinated, free range British chicken skewers, sweet balsamic glaze, radicchio

Welsh Lamb Scottadito salsa verde, grilled baby gem, pangrattato

Rump Tagliata British rump of beef steak, smoked Parmigiano Reggiano & garlic butter, Italian wild rocket

PASTA | SELECT ONE

Spaghetti alla chitarra San Marzano tomato sauce, basil, Parmigiano Reggiano DOP

Tagliatelle cacio e pepe Pecorino Romano DOP, Grana Padano, black pepper, butter

Pappardelle al ragu slow cooked British beef shin ragu, parsley, Pecorino Romano DOP

Maltagliati spicy 'Nduja & tomato sauce, mascarpone cheese, Parmigiano Reggiano DOP, lemon, parsley

DESSERT | SELECT ONE

MORSO Potted Tiramisu our take on the classic Italian dessert with dark chocolate crumbs and sweet Marsala wine

Vanilla & Black pepper Panna Cotta fresh strawberries, Amaretti biscuits, sweet balsamic glaze, basil

Caprese chocolate tart flourless almond & cocoa tart, mascarpone & vanilla cream

WINE | 2 GLASSES

Red Primitivo, Puglia - ripe, warm and fruity

White Cataratto, Sicily - fun and easy to love

DIGESTIF | A GRAPPA TASTER

15 ml of Nardini Extrafina, a refreshing, smooth finish to your dinner

12.5% service charge will be added to all group bookings. Pre-order is required at least 48 hours in advance.