

VEGETARIAN MENU

STARTERS

SPINACH AND RICOTTA GIRASOLE*
with sage and butter sauce

BURRATA
with tomato katsu sauce

MAINS

BUTTERNUT SQUASH RISOTTO
with parmesan fondue and Balsamic Glaze

CLASSIC PARMIGIANA
Aubergine, homemade tomato sauce, mozzarella and parmesan cheese

DESSERTS

BRIE CHEESE*
TIRAMISÙ SPHERE

WINE PAIRING UPGRADE : £20

- 1 glass of Baron de Marck Champagne (+£10)
- 1 glass of white wine - Sauvignon Blanc
- 1 glass of red wine - Cabernet Sauvignon

*dinner only