

REGIONAL TASTING MENU

Lombardia

Until - 7 November

£50 per person

Including wine pairing

Antipasto

Carne salata - Thinly sliced black cured Angus beef with wild rocket, artichokes, Gorgonzola and walnuts

Primo

Malfatti - Dumplings of sheep ricotta Swiss chard and spinach with parmesan and sage butter

or

Tjarin al tartufo bianco - Fresh tjarin pasta with butter and 3gr of white truffles from Alba

Supplement £35

Secondo

Stinco di vitello - Slow cooked shin of veal with risotto Milanese and gremolata

Dolce

Torta al cioccolato - Flourless soft chocolate cake with crema di mascarpone

Please speak to a member of the team if you have any dietary allergies or intolerances