



AN ITALIAN TASTING JOURNEY

first stop: Veneto

37-41 MORTIMER ST.
LONDON W1T 3JH



£70
PER PERSON

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TRIO OF TRADITIONAL VENETIAN CICHETTI

Baccalà Mantecato, Polenta Fritta

Whipped Salted Cod, Served With Crisp Fried Polenta

Carpaccio Alla Cipriani

*Thinly Sliced Raw Beef, Lightly Seasoned And Served With
A Classic Venetian Dressing*

Triglia In Saor

Red Mullet, Sweet-And-Sour Onions With Vinegar,

Pine Nuts And Raisins

*Paired with Gambellara Classico 'Monopolio', Cantina di
Gambellara, 2024*

PRIMO

Bigoli All'Anatra

Handmade Whole-Wheat Pasta With Slow-Cooked Duck Ragù

Paired With Valpolicella Classico, Allegrini, 2024

SECONDO

Seppie In Umido

*Slow-Braised Cuttlefish With Tomato And White Wine, Served
With White Polenta*

Paired With Soave Classico 'Foscarino', Terrapieno, 2024

DOLCE

Sgroppino & Crostoli

Lemon Sorbet Whipped With Prosecco, Served With

Crispy Venetian Carnival Pastries

Paired With Grappa Bianca Nardini Di Bassano Del Grappa

*Please let our staff know if you have any allergies or dietary requirements, they will be able
to adjust the menu accordingly.*

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

@MORTIMERHOUSEKITCHEN