# G R U P P O 

## 2 courses 28 per person 3 courses 35 per person

## ANIIPASII

Burrata, beetroot carpaccio, bitter orange, crispy thyme (v) ${ }_{294} \mathrm{k}$
Fried squid, rocket and piquillo pepper salad ${ }_{366 \mathrm{k}}$
Beetroot carpaccio, orange, fennel and walnut pesto (vg) 190 k

## SECONDI

Spicy pork and 'nduja ragu tagliatelle ${ }_{127, \mathrm{k}}$
Whole baked sea bream, tomatoes, olives and oregano ${ }_{46 \cdot \mathrm{k}}$
Chicken Milanese, rocket, pesto and Parmesan mayo ${ }_{97 \mathrm{k}}$ add fried Burford Brown egg ${ }_{97 \mathrm{k}}$

Orecchiette, datterini tomatoes and basil (vg) $)_{93 k}$
Roasted red pepper pizza, burrata, pine nut, pesto and black olive (v) gook

## D 0 L C I

Rhubarb, custard and basil panna cotta ${ }_{46-\mathrm{k}}$
Pistachio budino, dark chocolate and citrus $6_{6,3}$ k
Gelato and sorbetto (v) ${ }_{1,66}$
please ask your server for todays flavours

## BOLLICINE

Prosecco 6
Champagne io
v - vegetarian $\mid \mathrm{vg}$ - vegan $\mid \mathrm{k}$ - calories
Please let a member of the team know if you have any allergies or require nutritional information.
All prices include VAT. A discretionary service charge of $\mathrm{I} 2.5 \%$ will be added to your bill.
Our tronc service charge benefits the team that looked after you today - thank you from the team.

