

POLLINI

# FESTIVE SEASON

£100pp

## ANTIPASTI

### GRAZIELLA'S SALAD

*Seasonal market vegetables, winter tomatoes, avocado, cucumber and radish (v)*

### CARPACCIO DI MANZO

*Marinated black angus cured beef, pecorino di Fossa and lemon*

### CRUDO DI SPIGOLA

*Wild sea bass carpaccio, bottarga di muggine and lime*

### PIZZETTA AL TARTUFO

*Provolone di Recco and black autumn truffle (v)*

## PRIMI

### TORTELLONI BUFALA E SPINACI

*Handmade tortelloni, buffalo mozzarella, spinach, butter and sage (v)*

## SECONDI

### ROASTED GUINEA FOWL

*Landes guinea fowl, from Arnaud Tausin's farm, with winter vegetables*

## DOLCI

### APPLE TART

*Thin apple tart, served with vanilla ice cream (v)*



*Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based.  
An optional service charge of 13.5% will be added to the bill.*

POLLINI

# FESTIVE SEASON

£150pp

## STUZZICHINI

MORTADELLA E TARTUFO BIANCO

*Tapioca crisp, scamorza, mortadella and Alba white truffle*

## ANTIPASTI

GRAZIELLA'S SALAD

*Seasonal market vegetables, winter tomatoes, avocado, cucumber and radish (v)*

VITELLO TONNATO

*Thinly sliced rose veal and Sicilian capers*

CRUDO DI SPIGOLA

*Wild sea bass carpaccio, bottarga di muggine and lime*

PIZZETTA AL TARTUFO BIANCO

*Provolone di Recco and Alba white truffle (v)*

## PRIMI

TORTELLONI BUFALA E SPINACI

*Handmade tortelloni, buffalo mozzarella, spinach, butter, sage and Alba white truffle (v)*

## SECONDI

ROASTED GUINEA FOWL

*Landes guinea fowl, from Arnaud Tausin's farm, with winter vegetables*

## DOLCI

TIRAMISU

*Sabayon cream, savoiardi and amaretto disaronno (v)*



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