



MOTHER'S DAY







ANTIPASTI



BEEF CARPACCIO Marinated beef carpaccio, mustard and lemon dressing, rocket and Parmesan FORMAGGIO DI CAPRA Deep-fried goat's cheese, red pepper sorbet

CAPESANTE Seared Scottish scallops, Jerusalem artichoke cream, crispy pancetta

BURRATA Apulian burrata, grilled vegetables, sweet and sour onions, basil

CALAMARI Slow-cooked calamari in tomato sauce, garlic, chilli, toasted bread

RAVIOLI RIPIENI DI BRANZINO Seabass ravioli, lemon butter sauce, tomato concassé

ZUPPA DI FARRO E CANNELLINI Spelt and cannellini bean soup, rosemary extra virgin olive oil





PAPPARDELLE ALLA VACCINARA Home-made pappardelle, slow cooked Tuscan ox tail ragu POLLO SENESE Roast chicken breast, stuffed with truffle Pecorino cheese and wrapped with Parma ham, black truffle jus, broccoli and mashed potatoes

PORTAFOGLIO DI VITELLO Veal parcels filled with Pecorino cheese, Porcini mushrooms sauce, spinach LA PARMIGIANA Aubergine layered with tomato sauce, smoked scamorza, basil BRANZINO SELVATICO Pan-fried fillet of wild sea bass, cannellini beans, salsa verde ARROSTO DI MAIALE Roast pork belly, Tuscan herbs, apple purée, roast vegetables



DOLCI To Choose From



BOMBOLONI Italian style doughnuts with vanilla custard, Sambuca and berry jam MIMOSA SCOMPOSTA Italian Mother's Day Strega sponge cake, Chantilly cream, vanilla ice cream **SELEZIONE DI FORMAGGI** Selection of Italian cheeses, bread, pear compote, and honey (£, 7 suppl.)

TIRAMISÚ Giancarlo's version of the Italian tiramisú

TORTINO FONDENTE AL CIOCCOLATO E CHILLI Valrhona dark chocolate and chilli fondant, salted caramel ice cream

THREE COURSE MENU £70PP