

ANTIPASTI

KALE & BRUSSELS SPROUT SALAD, KEEPWELL CIDER-MUSTARD VINAIGRETTE, APPLES, RICOTTA SALATA & PICKLED RED ONION
FENNEL & CELERY CAESAR, ROMAINE, RADICCHIO, ANCHOVY DRESSING, GRANA PADANO & FOCACCIA CRUMB
HOUSE-MADE STRACCIATELLA CHEESE, BEETS, PISTACHIO PESTO & GRILLED BREAD
GRILLED SPANISH ROCK OCTOPUS, STEWED WHITE BEANS & CELERY SALSA VERDE
SPINACH ARANCINI, TOMATO SAUCE & TALEGGIO FONDUTA
COUNTRY STYLE PÂTÉ, PICKLED CUCUMBER & VIOLET MUSTARD
SCALLOP CRUDO, CITRUS VINAIGRETTE, CRISPY PARSNIPS & TARRAGON
MUSHROOM SOUP, TOASTED ALMONDS & VINCOTTO

SECONDI

WHOLE WHEAT TAGLIATELLE, BEEF & PORK RAGÙ & GRANA PADANO
SQUID INK BUCATINI, TOMATO-CREAM, BRAISED CALAMARI, MINT & SPICY BREAD CRUMBS
RIGATONI, MUSHROOM BOLOGNESE, SWISS CHARD & GRANA PADANO
GRILLED MONKFISH PICCATA, CELERY ROOT PURÉE, CAPERS, LEMON & BEURRE BLANC
BRAISED SHORT RIB, MASHED SWEET POTATO & HORSERADISH GREMOLATA
BROWN BUTTER ROASTED CAULIFLOWER, HOUSE MILLED POLENTA, PINE NUTS, PICKLED RAISINS & PARS

DOLCI

RICOTTA DOUGHNUTS, COFFEE ICE CREAM & FENNEL HONEY
DARK CHOCOLATE TART, TOASTED HAZELNUTS
CRÈME FRAÎCHE POUND CAKE, CITRUS CURD & MINT WHIPPED CREAM