



# IL PRANZO DI CARNEVALE

£58

*A menu designed to be shared family-style reminiscent  
of traditional Italian weekends*

## ANTIPASTI

### CAPRESE

Burrata Pugliese, heirloom tomato,  
Gattopardo olive oil

### POLPETTE

Italian style meatballs, tomato sauce,  
Parmigiano Reggiano

### SALUMI MISTI

Mixed Italian artisanal cold cuts,  
home-made grissini

### GAMBERI

Gently poached prawns, Tropea onion,  
datterino tomato, agrodolce dressing

### VERDURE

Grilled peppers, courgette and  
mushrooms trifolati

### BACCALÀ

Whipped salt cod, Colombino olive oil,  
toasted country bread

## PRIMI

### RISOTTO AL NERO

Squid ink risotto, cuttlefish & mussels, Amalfi lemon

## SECONDI

*Choose one every two*

### CARNE

Grilled beef rump, Romano pepper,  
broccoletti, beef & red wine reduction

### PESCE

Grilled red snapper, prawns, mussels,  
squid, roasted cherry tomato

## PASTICCERIA

*Served as shared experience*

### TIRAMISU

Ladyfingers, mascarpone cream,  
espresso

### GELATO MANTECATO

Freshly made fior di latte ice cream,  
chocolate sauce & toppings

### DOLCI DI CARNEVALE

Chiacchiere & Struffoli

*For allergy information please ask a member of staff for our Food Allergen Information Card.  
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.*