

F E S T A

45 per person

Served as sharing plates and bowls to the whole table

S P U N T I N I

Cherry tomato focaccia, extra virgin olive oil (vg) 658 k

Green Sicilian olives (vg) 166 k

Salumi Misti 344 k

A N T I P A S T I

Burrata with Panzanella (v) 553 k

Garlic and oregano pizzezza (vg) 356 k

S E C O N D I

Mussels, pancetta and lemon bigoli 819 k

Orecchiette, datterini tomatoes and basil (vg) 593 k

Spicy pork and nduja ragu tagliatelle 1217 k

Pan fried cod fillet, roast peppers, fennel and basil 208 k

D O L C I

Basil pannacotta, fresh strawberries, tonka bean custard (v) 469 k

Pistachio budino, dark chocolate and citrus 653 k

v - vegetarian | vg - vegan | 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 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today – thank you from the team.