

FESTA

50 per person

Served as sharing plates and bowls to the whole table

NIBBLES

House-made focaccia roasted garlic, rosemary, sea salt (vg)

Marinated olives (vg)

Italian cured meats to share - Speck, Coppa di Parma, compressed melon

ANTIPASTI

Burrata heritage tomato panzanella, compressed shallots and cucumber, basil, carta di musica (v)

Garlic and oregano pizzetta (vg)

MAINS

Spicy pork and 'nduja ragu tagliatelle pecorino

Amatriciana rigatoni guanciale, tomatoes, Parmesan

Genovese pesto trofie, creamy burrata, toasted pine nuts, borage flowers (vg)

Seared chicken breast creamed potatoes, cacciatora sauce, black olive crumb, watercress

DESSERTS

Strawberry, basil and custard panna cotta

Warm chocolate torta caprese raspberry compôte and vanilla gelato (vg)

v - vegetarian | vg - vegan

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.