FFSTA

50 per person

Served as sharing plates and bowls to the whole table

NIBBLES

Rosemary & garlic focaccia sea salt, olive oil (vg)
Marinated olives (vg)

Italian cured meats to share - Speck, Coppa di Parma, buffalo mozzarella, winter pickles

ANTIPASTI

Burrata butternut squash, hazelnuts, Aleppo chilli (v) Garlic & oregano pizzetta (vg)

MAINS

Wild boar ragu paccheri pasta
Fried aubergine strozzapreti tomato sauce,
superstraccia, rosemary (vg)
Lamb ragu paccheri pasta, chive oil
Pan-roasted chicken breast Parmesan polenta, wild
mushrooms, crispy prosciutto, madeira jus

DESSERTS

Vanilla panna cotta spiced berries, dark chocolate Dark chocolate mousse whipped cream, dried cherries (vg)