

## PARTY MENU 2

### STARTER

TOMINO AL FORNO CON INSALATA MISTA ED ACETO BALSAMICO  
Baked tomino cheese with mixed salad and balsamic vinegar

PESCE SPADA AFFUMICATO CON FAGIOLINI E POMPELMO ROSA  
Smoked loin of swordfish with green beans and pink grape fruit

PROSCIUTTO DI PARMA CON PERE, PECORINO ED ACETO BALSAMICO  
Parma ham with pears, pecorino cheese and balsamic vinegar

### MAIN COURSE

FILETTO DI TONNO ALLA GRIGLIA CON VERDURE GRIGLIATE E PESTO AL BASILICO  
Grilled Fillet of tuna with grilled vegetables and basil pesto

PETTO DI FARAONA ARROSTO CON GRAPPA E PRUGNE, VERZA E CAROTINE AL BURRO  
Roast breast of guinea fowl with grappa and dried plum, savoy cabbage and baby carrots

RAVIOLI RIPIENI DI ZUCCA CON BURRO E SALVIA  
Pumpkin ravioli with butter and sage

### DESSERT

PANNA COTTA ALLA VANIGLIA CON VISCIOLE SCIROPATE E PISTACCHI  
Vanilla panna cotta with wild cherry in syrup and pistachio

TIRAMISÚ CON SPUMA AL CAFFÉ MOCHA  
Tiramisú with coffee mocha foam

GELATI E SORBETTI  
Ice cream and sorbet

V.A.T is included. A discretionary service charge of 12.5% will be added to your bill.  
Please note that we cannot guarantee that any of our foods are free from nuts or nut trace elements.

**3 COURSES £ 33.50**

Chef: Maurizio Morelli