

£39 TIRRENO MENU

START...

Terrine of Suffolk ham hock & pistachio, pickled vegetables & pea shoots

Goats cheese salad heritage beetroot, walnuts, endive & Italian orange

Baked maccheroni al torchio cream, padano dressed with River Farm hot smoked salmon & pea shoot salad

Grilled South Coast squid & Tuscan sausage, lemon, parsley, garlic & tomato

MAIN

Roast fillet of sea bass sautéed brown shrimps, hazelnuts, spinach, butter, lemon & parsley sauce

Individual fillet of beef Wellington stuffed with wild mushrooms wrapped in light pastry, white onion cream & beef marrow sauce

Creamy risotto porcini mushrooms, butter, padano & extra virgin olive oil

Pan roasted goose breast braised cavolo nero, black pudding, spiced apple sauce

DESSERT...

Poached Italian pear red wine & winter spice with mascarpone cream

Affogato vanilla gelato with espresso

Italian cheeses seasonal cheese selection, acacia honey, assorted nuts & Artisanal grain loaf

Warm chocolate fondant baked dark chocolate pudding, vanilla gelato

ALLERGENS & GLUTEN INTOLERANCES Prices inclusive of VAT. Optional gratuity 12.5% will be added to your bill, this is shared amongst all the staff.

Our filleted fish may still contain small bones. Allergen information is available on request. 1015 @PescatoriRestaurants

@PescatoriLondon 🔰 /PescatoriRestaurants

