

CANAPÉS

(£7.50 PER PERSON FOR 3 'FLAVOURS', £2.50 PER ADDITIONAL CHOICE)

VEGETABLE & CHEESE

Caprese skewers (tomato, mozzarella, basil) – served in luminated rock salt bowls

Baked tiny potatoes with taleggio & black truffle

Assorted mini arancini

Scaccia Ragusana – layered 'pizza' in 2 flavours - ricotta-sausage & tomato-Parmesan

Fried mozzarella bocconcini with tomato sauce to dip in

Buckwheat piadine filled with taleggio & radicchio

Pumpkin cappellacci with sage, amaretti & Parmesan

Pears roasted in balsamic vinegar; Parmesan

SEA

Oysters with capers & white balsamic vinegar (£1.50 surcharge per person)

Baby artichoke stuffed with crab salad (£1 surcharge per person)

Five grissini with smoked salmon, fennel tops & capers - served in luminated rock salt bowls

Baked mussels stuffed with breadcrumb, chilli & a hint of Parmesan

Scallop tartare with thyme & lemon (served on spoons)

Tuna tartare with pine nuts, capers & orange zest (served on tiny discs of toast)

Red pepper bruschetta with mullet bottarga (£1 surcharge per person)

Fried sage leaves stuffed with anchovy

Seared scallops with gremolata (£1 surcharge per person)

Sardines *beccafico* – rolled & stuffed with breadcrumbs, raisins, pine nuts & orange

Fried skewer of artichoke, squid & lemon

Tiny potatoes with squacquerone & caviar (£10 surcharge oscietra –or no surcharge for s

MEAT

Olives stuffed with veal & pork (served on a bed of olive branches)

Poppyseed grissini with prosciutto & rocket - served in luminated rock salt bowls

Rabbit saltimbocca – tiny chops pan-fried with sage, prosciutto & Marsala

Foie gras, roasted onion & balsamic pizza with pomegranates (£1 surcharge per person)

'nduja (extremely spicy salame) & ricotta on bruschetta

Veal battuto (delicate tartare) with shaved Parmesan, on very thin toasts

Mini crescentine filled with squacquerone & finocchiona

Grilled chicken livers & onions *in agrodolce* on bruschetta

CLASSIC

(£ 35 per person)

ANTIPASTO MISTO

Coppa (cured neck-end of pork loin), smoked ricotta, grilled red peppers,
grilled courgettes), fresh buffalo mozzarella bocconcino

or

SPINACH & RICOTTA RAVIOLI

with butter, sage & Parmesan

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GRILLED RUMP OF LAMB

with caponata & escarole salad

or

GRILLED SEA BREAM

with new potatoes, green beans & salsa verde

or

ASPARAGUS, GORGONZOLA & HAZELNUT RISOTTO

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RUM BABA

with strawberries & whipped cream

or

PROFITEROLES

filled with 3 nut gelati & warm chocolate sauce

or

BONET

Chocolate, espresso, amaretti, rum & caramel pudding

LIGURIA

(£45 per person)

LITTLE FRITTERS OF *BIANCETTI* (TINY TINY FISH FRY)

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TROFIE WITH PESTO GENOVESE
new potatoes & green beans

or

ARTICHOKE RAVIOLI
with butter, oregano & pine nuts

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RABBIT ALLA LIGURE
braised with olives & pine nuts

or

BURIDDA
Salt cod, squid & mussels stew with potatoes, tomato, olives & basil

SIDES OF DEEP-FRIED CAULIFLOWER; POTATOES WITH BUTTER & ANCHOVY TO SHARE

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GELATO CUP 'PESTO'
Basil, olive oil & pine nut gelati

or

PUMPKIN, RAISIN & PINE NUT TART

BOCCA

(£55 per person)

SEA BREAM CARPACCIO

with thyme, capers & orange

or

SHAVED RADISH SALAD

with celeriac, pomegranates Pecorino & truffle oil

or

FRITTO ROMANO

artichoke alla giudia, fried mozzarella bocconcino,
olive stuffed with veal & pork, sage leaf stuffed with anchovy

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ORECCHIETTE WITH 'NDUJA

(extremely spicy home-made salame) red onion, tomatoes & rocket

or

RICOTTA TORTELLONI

with cream, asparagus & walnuts

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ROAST SUCKLING PIG

with roasted grapes, white wine & bay leaf

or

SEA BREAM BAKED IN SALT

or

MELANZANE PARMIGIANA

Baked aubergines with tomato, mozzarella & basil

FRIED COURGETTES & LEMON SLICES, ROAST POTATOES WITH WILD GARLIC LEAVES

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GELATO CAKE 'OPERA'

individual, chocolate-glazed cakes, serve with warm chocolate sauce
& espresso-nocciola-zabaione poured tableside

or

BABY BOMBE CALDE

mini donuts rolled in cinnamon sugar, chocolate & fresh rummy jam for dipping

or

SANGUINACCIO

sweet paté of pig's blood & chocolate with candied citron & pine nuts

BAROQUE MENU – DI MARE

(£90 / person – maximum 20 guests)

ARRIVAL

GUESTS ARRIVE TO THE TABLE LAID WITH A HUGE BED OF CRUSHED ICE, THE FISH, LANGOUSTINES AND LOBSTERS DESTINED FOR THE GRILL ARRANGED LIKE A FISHMONGERS DISPLAY AMONGST FRONDS OF SEAWEED.

THE FISH IS REMOVED AS A SIGN FOR THE GUESTS TO SIT.

ANTIPASTO

THE FIRST COURSE IS SERVED – AN EPIC CRUDITA DI MARE – RAW LANGOUSTINES, NATIVE OYSTERS, SEA BREAM CARPACCIO WITH THYME, SEA BASS CARPACCIO WITH ROSEMARY, TUNA TARTARE WITH CAPERS, PINE NUTS & ORANGE ZEST, RAW LANGOUSTINES, RAW CLAMS, OCTOPUS SALAD, AND CRAB SALAD HIDDEN IN BOILED BABY ARTICHOKES.

PRIMO

AS THE SECOND COURSE, AN ENTIRE HOLLOWED-OUT WHEEL OF PARMESAN FILLED WITH WHITE TRUFFLE RISOTTO IS PLACED IN THE CENTRE OF THE TABLE. THE WAITER SERVES THIS TABLESIDE.

RIPOSO

TO CLEANSE PALATES, A MINIATURE SHOT OF LEMON SGROPPINO – REFRESHING GRANITA MIXED WITH PROSECCO – IS SERVED.

SECONDO

FOR THE MAIN, THE FISH AND SEAFOOD THAT GRACED THE TABLE ON ARRIVAL RETURN, GRILLED OVER AN OPEN CHARCOAL FIRE AND ARRANGED IN SEASCAPES ON LARGE PLATTERS. THIS IS THE CATCH OF THE DAY, BUT WILL LIKELY INCLUDE JOHN DORY, RED MULLET, MONKFISH, SEA BREAM, LANGOUSTINES, WILD PRAWNS AND LOBSTERS. SEASONAL VEGETABLES ACCOMPANY – SAUTÉED AGRETTI & FRIED COURGETTES IN SPRING.

DOLCE

FOR DESSERT, AN ASSORTMENT OF HOME-MADE CANNOLI, CHIACCHIERE, CANTUCCI, FRESH BABY DONUTS & AMARETTI BISCUITS ARE BROUGHT TO THE TABLE ALONG WITH BIG BOWLS OF SWEETENED RICOTTA CREAM TO DIP & FILL AT LEISURE. A DESSERT WINE IS STRONGLY RECOMMENDED WITH THIS COURSE.

BAROQUE MENU – MAIALINO

(£90 / person – maximum 20 guests)

ARRIVAL

THE TABLE IS BARE APART FROM SIDE PLATES, CUTLERY, AND GLASSWARE OF COURSE.

ANTIPASTO

BEFORE THE GUESTS SIT, AN EPIC, 3-METRE LONG ANTIPASTO BOARD IS CARRIED ONTO THE ROOM AND SET ALONG THE TABLE, RAISED UP ON WOODEN BLOCKS. IT IS LADEN WITH CURED MEATS (HOME-MADE SALAME, 'NDUJA ON BRUSCHETTA, COPPA, PROSCIUTTO), CHEESES (RIDICULOUSLY FRESH BUFFALO MOZZARELLA, PECORINO SARDO, SMOKED RICOTTA & WALNUTS), VEGETABLES (GRILLED ASPARAGUS, COURGETTES, PEPPERS & AUBERGINES; THE FINEST CAPONATA IMAGINABLE), FRIED SAGE LEAVES AND SMOKED, LIGHTLY CURED ANCHOVIES. BASKETS OF BREAD & HOME-MADE GRISSINI ACCOMPANY

PRIMO

AS THE SECOND COURSE, A GREAT, STEAMING SILVER BOWL OF SPAGHETTI WITH NATIVE LOBSTER, MUSSELS, CLAMS, TOMATO & GINGER ARRIVES TO THE CENTRE OF THE TABLE, TO BE SERVED BY THE WAITERS.

RIPOSO

A LITTLE BLOOD ORANGE SGROPPINO HELPS STOMACHS TO SETTLE A LITTLE

SECONDO

A WHOLE ROASTED SUCKLING PIG IS HEFTED TO THE ROOM AND PRESENTED TO THE GUESTS. IT IS LAID ON A BED OF VENETIAN LETTUCES. THE PIG IS RETURNED TO THE KITCHEN TO BE CARVED, AND IS SERVED WITH ITS PAPER-THIN CRACKLING, A GRAPE AND WINE SAUCE, THE SALAD IT LAID ON AND ROASTED POTATOES AND FENNEL.

DOLCE

FOR DESSERT, A SELECTION OF GELATO CUP-CAKES IN ASSORTED FLAVOURS ARRIVES ON TIERED CAKE STANDS AND IS SET AT THE CENTRE OF THE TABLE. WARM SAUCES PAIRED TO THE CAKES ARE POURED BY THE WAITER.

SHARING MENU 'A'

(£45 per person)

A SERIES OF SMALL COURSES SERVED IN QUICK SUCCESSION TO SHARE

COZZE RIPENE

baked mussels stuffed with breadcrumbs & a little Parmesan

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FRIED MOZZARELLA BOCCONCINI

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BROAD BEAN, MINT, LEMON ZEST & SMOKED RICOTTA SALAD

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TROFIE WITH RED PRAWNS & PESTO TRAPANESE

(almond, tomato & pecorino pesto)

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NETTLE STRACCETTI WITH WILD BOAR RAGÙ

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RISOTTO MILANESE

Saffron & bone marrow risotto with *gremolata*

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ROCKET, FENNEL & PARMESAN SALAD

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LOW-ROAST SHOULDER OF LAMB

roast fennel, onions & potato

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MACEDONIA

Seasonal fruit salad with almond gelato

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BABY BOMBE CALDE

little donuts with warm home-made jam & warm chocolate sauce to dip

SHARING MENU 'B'

(£75 per person)

A SERIES OF SMALL COURSES SERVED IN QUICK SUCCESSION TO SHARE

SHAVED RADISH SALAD

with celeriac, pomegranates Pecorino & truffle oil

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CRUDITÀ DI MARE

raw prawns, langoustines & scallops with rosemary oil

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FRIED OYSTERS; LAMB'S LETTUCE, ORANGE & THYME SALAD

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RED PRAWN, TOMATO & BASIL RISOTTO

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TORTELLINI WITH CREAM & NUTMEG

(filled with pork & mortadella,)

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TROFIE WITH CUTTLEFISH & ITS INK

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ROAST TURBOT

with wild mushrooms & cream

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FRIED LAMB CHOPS

with fried apple & fried sage, balsamic vinegar

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CASTELFRANCO, TREVISO TARDIVO & HAZELNUT SALAD

red wine & shallot vinaigrette

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CANNOLI SICILIANI

fried tubular biscuits with ricotta cream; candied orange, pistachio & chocolate

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PROFITEROLE

filled with hazelnut gelato, warm chocolate sauce

MENU DELUXE

(£145 per person, maximum 20 people)

OYSTERS 3 WAYS

Each served on the half-shell: raw with white balsamic vinegar & caper;
fried with a little salad of raw courgettes & gremolata;
oyster & champagne risotto with a hint of tarragon

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NATIVE LOBSTER RAVIOLO

with lemon butter & Italian-raised 'Oscietra' Caviar

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VEAL SWEETBREAD 'SALTIMBOCCA'

Sweetbreads with prosciutto & sage glazed in Marsala; Mammolo artichoke puree,
crispy pancetta, Marsala-black truffle sauce

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ROAST TURBOT

Wild mushrooms, thyme & cream

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RACK OF LAMB CRUSTED IN BRONTE PISTACHIOS

Spinach with raisins & pistachios; braised morels & saffron sauce

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TRIS DI DESSERT

Mini cannolo (fried tubular biscuit filled with ricotta cream, chocolate, pistachio &
candied orange),
mini bonet (the Devil's crème caramel, black with chocolate, amaretti, espresso, caramel
& rum),
mini donut filled with pistachio gelato