

CANAPÉS

£10 FOR THREE PIECES FROM ANY SECTION,
£2.50 FOR EVERY ADDITIONAL CHOICE

PLEASE NOTE THAT CANAPÉS MUST BE FOR THE ENTIRE PARTY

TUNA TARTARE, ORANGE, CAPER & PINE NUT

SALT COD, TOMATO & OLIVE CRISPBREAD

FRIED SQUID, ARTICHOKE & LEMON SKEWER

FRIED SAGE LEAF FILLED WITH ANCHOVY

PUMPKIN, BURISTO & PECORINO BRUSCHETTA

RABBIT LOLLIPOP WITH PROSCIUTTO, MARSALA & SAGE

CRESCENTINE WITH FINOCCHIONA SALAME & STRACCHINO CHEESE

FRIED OLIVE STUFFED WITH VEAL & PORK

FRIED MOZZARELLA BOCCONCINI

GRISSINI WITH A DRIED BROAD BEAN, CHILLI & MINT DIP

PIZZETTE FRITTA WITH TOMATO & RAW MOZZARELLA

GRILLED POLENTA WITH WILD MUSHROOM & PARMESAN CREAM

TOMATO, BASIL & AVOCADO BRUSCHETTA

FRIED RAVIOLI WITH RICOTTA & MINT

CLASSIC

(£38 per person)

ANTIPASTO DI VERDURE

roast peppers, grilled marinated aubergines, grilled peas & lemon,
smoked ricotta & bread

or

ORECCHIETTE WITH 'NDUJA

red onion, rocket & tomato

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ROAST CHICKEN IN PANZANELLA

wild garlic, asparagus & bread

or

SEA BREAM BAKED IN SALT

baby chard with garlic & chilli

or

CRESPELLE AL FORNO

baked pancakes with asparagus & parmesan

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TORTA MIMOSA

sponge cake filled with gianduja cream

or

BONET

chocolate, coffee, amaretti, rum & caramel pudding

or

BLOOD ORANGE GRANITA

toasted almonds & mint

BOCCA

(£60 per person)

BUFFALO MOZZARELLA

tomatoes & basil

or

SEA BREAM CARPACCIO

rosemary oil & orange

or

LAMB PROSCIUTTO, GRILLED PEAS & SMOKED RICOTTA

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ORECCHIETTE WITH 'NDUJA

red onion, tomato, rocket & pecorino

or

BORAGE & RICOTTA PANSOTTI

walnut & marjoram sauce

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TAGLIATA

grilled sirloin of beef

with a salad of rocket, parmesan & aged balsamic vinegar

or

SEA BREAM BAKED IN SALT

chilled borlotti with tomato & basil

or

RISOTTO WITH COURGETTES & THEIR FLOWERS

buffalo mozzarella & basil

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LE PALLE DEL NONNO

Grandpa's balls' of deep fried ricotta & chocolate

or

TORTA MIMOSA

sponge cake filled with gianduja cream

or

BLOOD ORANGE GRANITA WITH ALMONDS & MINT

PRIMAVERA

(£38 per person)

FRIED COURGETTE FLOWERS
stuffed with mozzarella, anchovy & basil

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GRILLED PEAS, SMOKED RICOTTA & LAMB PROSCIUTTO

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BORAGE & RICOTTA PANSOTTI
walnut & marjoram sauce

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PAPPARDELLE WITH LAMB SWEETBREADS & FINFERLI

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GRILLED PORK CHOP WITH HONEY & ROSEMARY
roast potatoes & wild garlic
peas, tropea onion & basil

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SPRING FRUITS ON ICE

ESTATE PREMATURE

(£45 per person)

ANTIPASTO MISTO DI MARE

marinated octopus salad with roast tomato & celery
grilled squid with gremolata
mussels & clams stewed with borlotti, tomato & basil

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CONIGLIO ALL'ISCHITANA

rabbit braised with tomato & chilli, tossed with bucatini pasta

or

SEA BREAM BAKED IN SALT

chilled borlotti, tomato & tropea onion

or

TROFIE WITH PESTO GENOVESE

green beans & potatoes

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SEASONAL FRUITS WITH CHILLED MOSCATO ZABAIONE

(which we highly recommend with a glass of Moscato D'Asti)

TOSCANA

(£65 per person)

BRUSCHETTA WITH ASPARAGUS & LARDO

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PICI CACIO E PEPE

hand rolled noodles, pecorino & black pepper

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TAGLIATA

grilled sirloin of beef

with a salad of rocket, parmesan & aged balsamic vinegar

BORLOTTI BEANS WITH TOMATO & SAGE

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CANTUCCI & RICIARELLI WITH PASSITO DI CORZANO

&

SHEEP CHEESES FROM FATTORIA CORZANO E PATERNO

BAROQUE MENU DI MARE

(£90 per person)

ANTIPASTO DI MARE

RAW LANGOUSTINES, NATIVE OYSTERS, SEA BREAM CARPACCIO, SEA BASS CARPACCIO,
LITTLE FRITTERS OF 'BIANCHETTI', BABY FISH FRY, SMOKED SWORDFISH, MARINATED OCTOPUS,
BAKED STUFFED MUSSELS, FRIED SQUID & LEMON SLICES;
SALADS OF AVOCADO, FENNEL, ARTICHOKE & ORANGE WITH GOLDEN BOTTARGA

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PRIMO

AN ENTIRE HOLLOWED – OUT WHEEL OF PARMESAN FILLED WITH TRUFFLE RISOTTO

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RIPOSO

LEMON SGROPPINO
lemon sorbet mixed with vodka & prosecco

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SECONDO

GRILLED CATCH OF THE DAY
LIKELY TO INCLUDE:

John Dory, red mullet, monkfish, sea bream,
langoustines, wild prawns & lobsters with white polenta & gremolata

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DOLCE

CORNUCOPIA DI FRUTTA GELATA

Seasonal fruits filled with their own sorbets;
frozen dates filled with espresso gelato

BAROQUE MENU MAIALINO

(£90 per person)

ANTIPASTO

CURED MEATS: HOMEMADE SALAMI, 'NDUJA ON BRUSCHETTA, COPPA & PROSCIUTTO
CHEESES: BUFFALO MOZZARELLA, PECORINO SARDO, SMOKED RICOTTA & WALNUTS
VEGETABLES: GRILLED RADICCHIO & BALSAMIC, MARINATED GRILLED PEPPERS,
CAPONATA, FRIED SAGE LEAVES & SMOKED, LIGHTLY CURED, ANCHOVIES

BASKETS OF BREAD & HOMEMADE GRISSINI ACCOMPANY

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PRIMO

SPAGHETTI WITH NATIVE LOBSTER, MUSSELS, CLAMS, TOMATO & GINGER

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RIPOSO

BLOOD ORANGE SGROPPINO
blood orange granita mixed vodka & prosecco

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SECONDO

A WHOLE ROASTED SUCKLING PIG & ITS CRACKLING
grape & white wine sauce, roasted potatoes & fennel

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DOLCE

A SELECTION OF GELATO CUP-CAKES IN ASSORTED FLAVOURS
warm chocolate sauce & zabaione

