

CANAPÉS

£10 for three pieces from any section, £2.50 for every additional choice

<p>TARTARE</p> <p>Rose veal, truffle & mushroom</p> <p>Tuna, orange, caper & pine nut</p> <p>Tomato, avocado, mozzarella & basil</p>	<p>CRISPBREAD</p> <p>Lardo, walnut</p> <p>Avocado, bottarga & fennel</p> <p>Salt cod, tomato & olive</p>	<p>BRUSCHETTA</p> <p>Pumpkin, parmesan & mostarda</p> <p>Tomato, basil & avocado</p> <p>Buristo, red pepper & pistachio pesto</p>
<p>GRISSINI</p> <p>Poppy seed, prosciutto & rocket</p> <p>Dried broad bean, chili & mint dip</p> <p>Sesame, smoked tuna & oregano</p>	<p>SPHERES</p> <p>Fried olive, veal & pork</p> <p>Fried mozzarella bocconcini</p> <p>Sausage, meatball & tomato</p>	<p>LOLLIPOPS</p> <p>Mozzarella, tomato, basil & olive oil</p> <p>Rabbit, sage, prosciutto & Marsala</p> <p>Squid, artichoke & lemon</p>
<p>SOUPS & RISOTTO</p> <p>Saffron risotto & gremolata</p> <p>Porcini & borlotti soup, 'nduja crouton</p> <p>Red prawn risotto, red prawn</p>	<p>FRIED</p> <p>Sage leaf, anchovy</p> <p>Crescentine, finocchiona salame & stracchino cheese</p> <p>Fried ravioli of ricotta & mint</p>	<p>PIZZETTE</p> <p>Wild mushroom & taleggio cheese</p> <p>Foie gras, red onion, balsamic & pomegranate</p> <p>Fried pizza, tomato & raw mozzarella</p>

CLASSIC

(£40 per person)

CHILLED RAW TOMATO SOUP

burrata, bread & basil

or

PACCHERI WITH GURNARD & TOMATO RAGU

basil & olive oil

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GALLETTO IN PANZANELLA

grilled baby chicken with tomato, bread & tropea onion

or

SEA BREAM BAKED IN SALT

borlotti beans, tomato & basil

or

MELANZANE ALLA PARMIGIANA

aubergines baked with tomato, mozzarella & basil

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BLOOD ORANGE GRANITA

toasted almonds & mint

or

BONET

chocolate, coffee, amaretti, rum & caramel pudding

or

RICOTTA *GELATO*

strawberries & black pepper

BOCCA

(£55 per person)

BUFFALO *MOZZARELLA*
tomatoes, rocket & basil

or

SEA BREAM *CARPACCIO*
rosemary oil & orange

or

PARMA HAM & MELON

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ORECCHIETTE WITH 'NDUJA, RED ONION, TOMATO & PECORINO

or

TROFIE WITH *PESTO GENOVESE*, POTATOES & GREEN BEANS

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SUCKLING PIG *PORCHETTA*

roast potatoes & tropea onion

or

SEA BREAM BAKED IN SALT

tomato, cucumber & caper *panzanella*

or

RISOTTO WITH COURGETTES & THEIR FLOWERS

buffalo *mozzarella*, basil & oil

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LE PALLE DEL NONNO

Grandpa's balls of deep fried ricotta & chocolate

or

BOMBA CALDA

hot doughnut filled with crème pastissiere & strawberries

or

BURNT ALMOND *GRANITA* & BITTER CHOCOLATE SORBET

LAZIO

platters of food to share
(£60 per person)

FRITTI ROMANI

buffalo mozzarella *bocconcini*, artichokes *alla giudia*,
olives stuffed with veal & pork

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VIGNAROLA

braised spring vegetables

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SPAGHETTI ALLA CARBONARA

guanciale, egg, pecorino, black pepper

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SUCKLING PIG *PORCHETTA*

roast potatoes & artichokes

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STRAWBERRIES & WILD STRAWBERRIES WITH LEMON & SUGAR

ricotta gelato

PRIMAVERA

a series of small courses to share
(£60 per person)

BRUSCHETTA WITH BROAD BEANS, THEIR PUREE & *RICOTTA SALATA*

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SHAVED COURGETTES & ARTICHOKES
anchovy, parmesan, lemon & parsley

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BUFFALO *MOZZARELLA*
merinda tomatoes, basil & oil

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TROFIE WITH *PESTO GENOVESE*
potatoes & green beans

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NETTLE & CHARD *PANSOTTI* WITH WALNUT SAUCE

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SLOW ROAST SHOULDER OF LAMB
stuffed with garlic & rosemary, basted with wine & honey

&

COURGETTE *TRIFOLATE*
sauteed with garlic, chilli & parsley

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A SELECTION OF YOUNG SHEEP CHEESES
with broad beans & pickled artichoke stems

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 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 with soda

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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

