# PESCATORI

### £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.

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