



sample Private Dining Menu

Antipasti

salumi Misti

- Pizzetta – with Violetta artichokes, Taleggio & thyme
- Calamari ai ferri – chargrilled squid with fresh chilli & rocket
- Mozzarella di Bufala – with broad beans, olives, cicorino shoots & spinacini
- Asparagi – new season's asparagus with anchovy butter & parmesan
- Capesante in padella – seared scottish scallops with marjoram
- Agretti – with Amalfi lemon and chilli

Primi

spaghetti con Granchio

- Gnudi Bianchi – with Buffalo ricotta, nettles, parmesan & butter
- Taglierini al Pomodoro – fine fresh pasta with slow-cooked Pugliese tomatoes
- Tagliatelle con Coniglio – with rabbit, spring peas & mint slow-cooked in Terlan Pinot Bianco

secondi

- Sogliola al forno – whole Dover sole wood-roasted with anchovy & lemon, with potatoes and Florence & wild fennel 'al forno'
- Rombo al forno – roasted wild Turbot tranche with Vignole of artichokes, spring peas, broad beans & parsley
- Coda di Rospo – chargrilled butterflied Cornish Monkfish with borlotti di Lamon, Camone tomatoes, capers and oregano
- Coscia d'Agnello ai ferri – chargrilled marinated leg of Lamb with salsa Bagnet and swiss & rainbow chard
- Piccione al forno – whole Anjou Pigeon wood-roasted in Fontodi Chianti Classico with tardivo & bruschetta
- stinco di Vitello alla Milanese – Veal shin slow-roasted in Soave Classico with sage, celery hearts, saffron risotto, bone marrow & gremolata

Gelati e sorbetto del River Cafe

Caramel

Roasted Almond

Stracciatella

Hazelnut

Blood Orange sorbet

Affogato – with Espresso Or Vin Santo Or Grappa Bassano

Dolci

Lemon Tart

Chocolate Nemesis

Pear & Almond Tart

PannaCotta with Grappa & Rhubarb

Polenta & Lemon Cake with Caramelised Blood Oranges

Formaggi

La Tur – pasteurised fresh, cow, goat & sheep's milk Piemonte

Toma del Macagno – pasteurised cow's milk, Piemonte

Pecorino Marzolino Rosso – pasteurised sheep's milk, rubbed with olive oil & tomato, Toscana

Taleggio DOP – pasteurised cow's milk, Lombardia

Blucora – pasteurised goat's milk, Piemonte

Three courses £90

Four courses £105

Five courses £120