

£ 68 CICCHETTI FEAST MENU

Selection of cured meats

Pickled mushrooms, endive, quail eggs & parmesan salad

Burrata, roasted aubergine, dry tomatoes, basil pesto

Calamari fritti, lemon

Buffalo ricotta ravioli, black truffle
Paccheri, fresh Devon crab, tomato & basil
Chargrilled sea bass, wilted baby spinach, lemon, salmoriglio
Rib of beef aged 31 days, rosemary and garlic, jus

Warm Panettone, mascarpone cream

ADD WINES FOR £62pp

One glass of Franciacorta each

Half bottle of wine each:

 White Wine: Chardonnay "Bastia" Conterno Fantino, Piemonte Red Wine: Barolo Eraldo Viberti, Piemonte