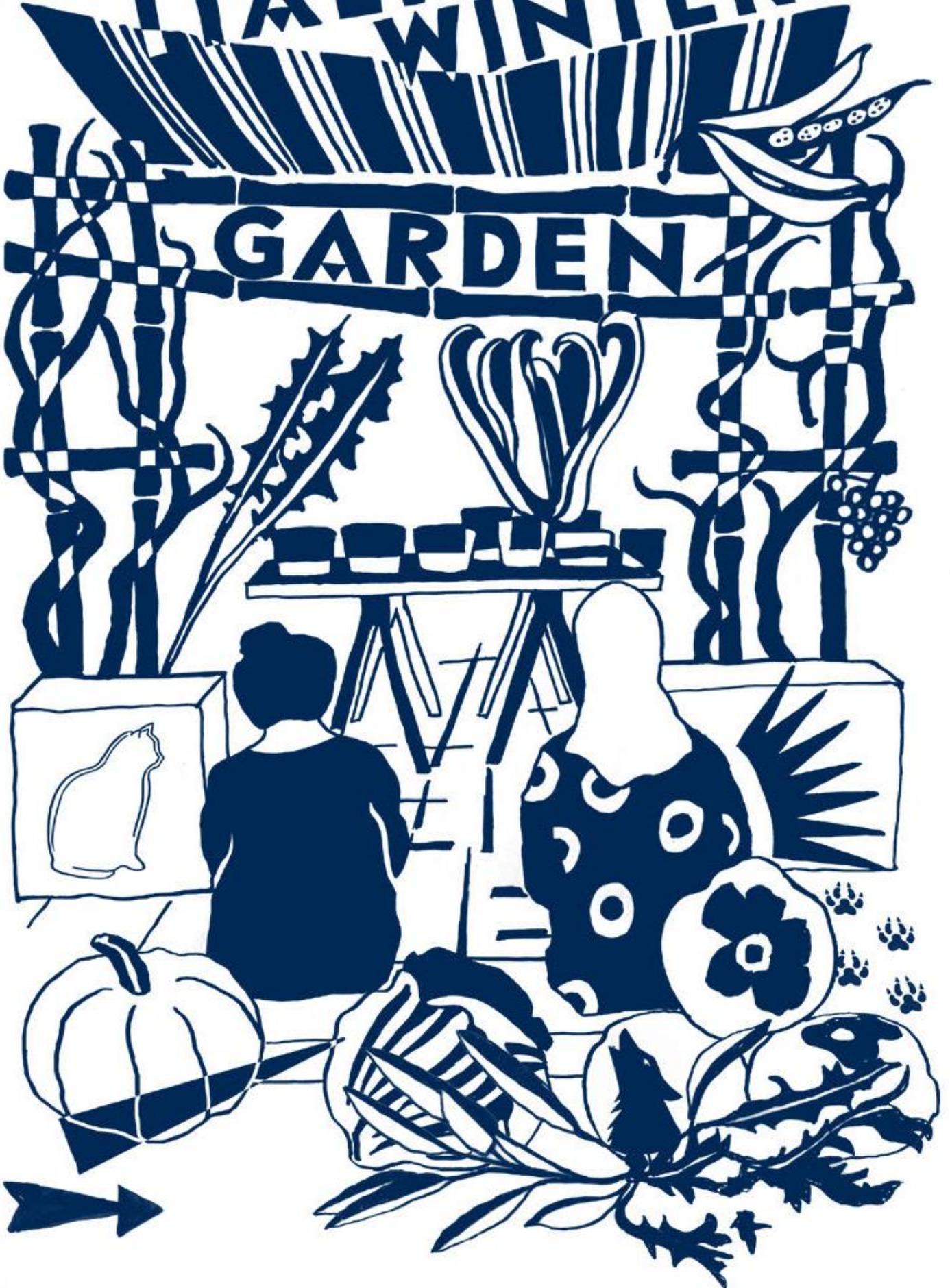


AN ITALIAN WINTER

IL GARDEN



a menu by Jacob Kenedy & Rachel Roddy

AN ITALIAN WINTER GARDEN

This January, our chef patron Jacob Kenedy has teamed up once again with food writer & author Rachel Roddy, for a menu celebrating the herbs, vegetables, bitter leaves, and hearty greens that ripen even in the depths of Italy's colder months.

FRITTI & CRUDI ♦ FRIED & RAW

Fried sage leaves & anchovy	3	
Fried artichokes & their pickled stalks	11	22
<i>Nervetti & giardiniera</i> – pickled tendons & vegetables	7	14
<i>Puntarelle</i> & anchovy	10	20

Keep it Roman with Frascati

SECONDI E CONTORNI ♦ MAINS & SIDES

Salad of all the radicchios, almonds & gorgonzola	13	26
<i>Zuppa alla canavesana</i> – cabbage & bread in broth	see set menu	
<i>Radicchio & taleggio</i> lasagne	13	26
<i>Pizz e foje</i> – baked polenta & wild greens with garlic	8	16
Borlotti beans, pumpkin & chilli	8	16

Head to the north with a Refosco

DOLCI ♦ DESSERTS

Persimmon & walnut sorbets	10
Apple & pine nut strudel, gelato alla crema	13

Both cracking with Maculan Dindarello

***Dishes will be on the menu in the restaurant & for private dining from
Wednesday 8th January until Wednesday 5th February.***