

AN ITALIAN WINTER

IL GARDEN



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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

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| 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

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| Salad of all the radicchios, almonds & gorgonzola | 13 | 26 |
| <i>Zuppa alla canavesana</i> – cabbage & bread soup | 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

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| 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.***