Canapés

£14.00 per person for three pieces from any section, £4.00 per person for every additional choice.

Canapes must be taken for the entire party

Pesce / Fish

Tuna tartare, orange, caper & pistachio
Sheep ricotta, bottarga & pane carasau
Fried sage leaf filled with anchovy

Carne / Meat

Raw veal & lemon crostino
Grissini with bresaola & rocket
Fried olive stuffed with veal & pork
Crescentine, Parma ham & stracchino
Rabbit lollipop with prosciutto, Marsala & sage

Verdura / Vegetables

Fried mozzarella bocconcini
Fried ravioli with ricotta & mint
Fried pizza, raw tomato & basil (V)
Grissini with dried broad bean puree, chilli & mint dip (V)
Red pepper & pistachio pesto bruschetta (V)
Tomato, avocado & basil tartare (V)
BOARDS

£12.50 per board, we suggest one board per 3 guests

PRE-DINNER SALUMI

To share:
Prosciutto di Parma
Home-made mangalitza coppa
Tuscan salami

POST-DINNER FORMAGGI

To share:
Handmade ewes' milk cheeses from Fattoria Corzano e Paterno in Tuscany.
Served with home-made buckwheat crackers, pears, and chestnut honey.

The soft and sublime: Lingotto d'Oro & Buccia di Rospo
The pungent: Buccin
The complex: Dante & Ruota del Rey
And many other styles in between.
BOLLITO MISTO

£54.00 per person / £68 per person including risotto

A series of courses to share:

ANTIPASTI

Pinzimonio – new season’s olive oil & winter vegetables to dip  
Tuscany

Ali ci col verde – anchovies with parsley, garlic & new season’s olive oil  
Piedmont

Bresaola with caprino, rocket & lemon  
Lombardy

RISOTTO (+£14 PER PERSON)

Saffron & bone marrow risotto, parmesan & gremolata  
Lombardy

SECONDI / MAINS

Gran bollito misto – homemade cotechino, chicken, beef brisket & ox tongue  
Piedmont

Carrots, celery, lentils & potatoes

Salsa verde, mostarda & pearà

DOLCI / DESSERTS

Bonet – chocolate, coffee, amaretti & rum pudding  
Piedmont
£56.00 per person

ANTIPASTI

*Bagna caoda & pinzimonio* – new season’s olive oil, garlic & anchovy fondue, with winter vegetables to dip

**SECONDI**

**TO CHOOSE:**

- Ox cheek braised with chocolate & spices
- Sea bream baked in salt
- Pumpkin & *amaretti* risotto, brown butter, sage & parmesan

**TO SHARE:**

- Braised chickpeas, tomato, chilli & mint
- Castelfranco & tardivo salad, hazelnuts, balsamic

**DOLCI**

**TO CHOOSE:**

- Grappa-honey pannacotta
- *Mini bombe calde* – hot little doughnuts with runny, rummy jam
- A lemon stuffed with its own sorbet, whipped cream & vodka
VENETO (GAME)

£65.00 per person / £82.00 per person including risotto

A series of courses to share:

**ANTIPASTI**

All the radicchios – castelfranco, tardivo di treviso, grumolo & verona

**RISOTTO (+£17 PER PERSON)**

Vialone nano rice, cuttlefish & its ink, gremolata

**SECONDI**

Uccellagione – all the game birds (our selection from partridge, pigeon, woodcock, mallard, teal etc) roasted in sage butter & served on a great dish of polenta

**DOLCI**

Tiramisu served in large dishes to share
LOMBARDY

£71 per person / £78 including cheese, must be for the entire party

A series of courses to share:

**ANTIPASTI**

- *Sciatt* – buckwheat & cheese fritters
- *Bruschetta* with lardo, walnuts & honey
- *Bresaola* – caprino, rocket & lemon

**PASTA**

- Pumpkin & *amaretti cappellacci*, parmesan, brown butter & sage

**SECONDI**

- *Ossobuco alla Milanese* – braised veal shin ‘in bianco’ & gremolata
- Saffron risotto, butter & parmesan
- *Castelfranco & tardivo* salad, balsamic & hazelnuts (Veneto, they don’t eat salad in Lombardy)

**DOLCI**

- Panettone & warm crema di mascarpone

**FORMAGGI**

- Gorgonzola, chestnut honey & buckwheat crackers (+£7 per person for the entire party)
## BOCCA

£78.00 per person

### ANTIPASTI: TO SHARE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Truffled radish salad, pecorino, pomegranate, celeriac, parsley</td>
<td>Umbria</td>
</tr>
<tr>
<td>Tuna tartare, orange, capers &amp; pistachio</td>
<td>Sicily</td>
</tr>
<tr>
<td>Mangalitza coppa, crescentine &amp; squacquerone</td>
<td>Emilia-Romagna</td>
</tr>
</tbody>
</table>

### PASTE: TO SHARE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pumpkin &amp; amaretti cappellacci, brown butter, sage &amp; parmesan</td>
<td>Lombardy</td>
</tr>
<tr>
<td>Pappardelle with duck ragu</td>
<td>Veneto</td>
</tr>
</tbody>
</table>

### SECONDI / MAINS: TO CHOOSE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast suckling pig, grapes, chestnuts, white wine &amp; bay</td>
<td>Tuscany</td>
</tr>
<tr>
<td>Grilled turbot, white <em>polenta</em> &amp; <em>gremolata</em></td>
<td>Liguria</td>
</tr>
<tr>
<td>Grilled treviso, walnuts, balsamic &amp; gorgonzola</td>
<td>Lombardy</td>
</tr>
</tbody>
</table>

### TO SHARE:

<table>
<thead>
<tr>
<th>Dish</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast pumpkin &amp; potatoes</td>
<td>Lazio</td>
</tr>
<tr>
<td>Boiled vegetables with new season olive oil</td>
<td>Tuscany</td>
</tr>
</tbody>
</table>

### DOLCI / DESSERTS: TO CHOOSE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron glazed cassata – layered cake of sheep ricotta, chocolate,</td>
<td>Gelupo</td>
</tr>
<tr>
<td>candied fruit &amp; marzipan</td>
<td></td>
</tr>
<tr>
<td>La Tur with honeycomb &amp; buckwheat crackers</td>
<td>Piedmont</td>
</tr>
<tr>
<td>Monte bianco – marron glace gelato, cream &amp; chocolate</td>
<td>Valle d’Aosta</td>
</tr>
</tbody>
</table>
B.Y.O TRUFFLE (PIEDMONT)

Bring your own white truffles, at least 20g per person – it is possible to buy truffles in our gelateria Gelupo across the road

£92.00 per person excluding truffles

A series of courses to share:

ANTIPASTI

Carne cruda all’albese – veal tartare seasoned only with oil

Fonduta Valdostana, homemade grissini

PASTA

Tajarin all’uovo – pure egg-yolk tagliolini with a raw duck egg yolk & parmesan

SECONDI

Veal rossini – roast veal loin, seared foie gras, porcini

FORMAGGI

Cheese from Corzano, Chianti, with pears & truffle honey

DOLCI

Black truffle brioche filled with gianduja gelato & truffled zabaione
BAROQUE MENU DI MARE

£110 per person

ANTIPASTO DI MARE

_Served on one large board for up to 20 or platters for 20 plus_

Raw langoustines, native oysters, sea bream carpaccio, sea bass carpaccio, little fritters of ‘bianchetti’, baby fish fry, smoked swordfish, marinated octopus, baked stuffed mussels, fried squid & lemon slices

Salads of avocado, fennel, artichokes & orange with golden bottarga

PRIMI / RISOTTO

An entire hollowed – out wheel of parmesan filled with truffle risotto

RIPOSO

Lemon sgroppino – lemon sorbet beaten with vodka & prosecco

SECONDI / MAINS

Grilled catch of the day

Which is likely to include: John dory, red mullet, monkfish, sea bream, langoustines, wild prawns & lobsters with white polenta & gremolata

DOLCI / DESSERT

Cornucopia - frozen, seasonal fruit filled with their own sorbets & dates filled with espresso gelato

_Suggested wine: Moscato D’Asti, di Strevi, Contero, 2021 £17 per half bottle_
BAROQUE MENU MAIALINO

£110 per person

**ANTIPASTO DI CARNE**

*Served on one large board for up to 20 or platters for 20 plus*

Cured meats: homemade salame, ‘nduja bruschetta, coppa & prosciutto

Cheeses: buffalo mozzarella, pecorino sardo, smoked ricotta & walnuts

Vegetables: grilled radicchio & balsamic, marinated grilled peppers, caponata, fried sage leaves & smoked, lightly cured, anchovies

Baskets of bread & homemade grissini accompany

**PRIMI / PASTA**

Spaghetti with native lobster, mussels, clams, tomato & ginger

**RIPOSO**

Lemon sgroppino – lemon sorbet beaten with vodka & prosecco

**SECONDI / MAINS**

A whole roasted suckling pig & its crackling, grape & white wine sauce

Roasted potatoes & fennel

**DOLCI / DESSERT**

Gelato cupcakes in assorted flavours served with zabaione & warm chocolate sauce

*Suggested wine: Brachetto d’Acqui, Alasia, Piemonte, £15, in copious amounts*