



LA FESTA DELLA CAMPAGNA

BOOK
NOW

8TH AUGUST - 3RD SEPTEMBER

WINES

Bendicò Rosé, Sicily
£5.30/£6.90/£18.95

We worked with an expert winemaker in Sicily to create this exclusive rosé for our guests. It's fresh, crisp and fruity.

Pignoletto Brut, Emilia Romagna
£5.95/£30

This secret sparkling gem beats even the best Prosecco from Veneto. Dry, delicate and refreshing.

STARTERS

Bresaola e Rucola £6.50

Dry cured beef, cut thinly and served traditionally with rocket and Parmigiano Reggiano.

Melone, Pomodoro e Caprino V £6.50

A refreshing salad of melon, baby plum tomato, ricotta salata and mint. Finished with a hint of our own aged balsamic vinegar and sprinkled with goat's cheese.

MAINS

T-bone Vitello £18.95

Pan-fried veal drizzled with a fresh tomato salsa, basil, mint, olives and capers. Served with roasted potatoes tossed in rocket and pesto.

Fregola ai Frutti di Mare £15.95

Bead shaped Sardinian pasta with seabass, tiger prawns and squid in a light tomato broth with hints of citrus.

DESSERTS

Coppa di Amarene V £6.50

Vanilla ice cream with whole amarene cherries topped with crumbled pistachio biscuits.

Cioccolato Fondente V £6.50

A warm chocolate pudding baked with almonds and Kahlua and served with vanilla ice cream.