



## SET MENU

### \*1,7,12 **SALUME & SOURDOUGH**

\*10 Beef Sirloin: 5 week aged on the bone, cured, lightly smoked (VVS)

Salame Finocchiona: Classic Northern Italian

\*8 Mortadella Pistachio di Bologna (IGP)

Prosciutto di Parma (DOP)

### **PRIMI**

\*7, 8b, 8h, 9, 10, 12 Sedano, Pancetta Nera, Noce

\*1a, 7, 9, 10, 12 Ham Hock, Cavolo, Fig Mustard

\*1a, 3, 4, 6, 7, 10, 12 Crudo di Tonno, Cucumber, Crescione

\*4, 7 Zuppa di Porro e Patate, Caviar

### **SECONDI**

\*1a, 3, 7, 9, 10, 12 Beef Ragu Bolognese

\*1a, 3, 4, 7, 8, 12 Cod, Gnocchi Autonnale

\*1a, 1d, 3, 7, 9, 10, 12 Anatra, Rapa al Forno, Garganelli

\*7, 12 Ribeye, Spinaci e Aglio, Cipolle

All mains are served with a selection of sides for the table.

### **DOLCE**

\*1, 3, 7, 8 Chestnut Tart, Earl Grey, Orange Caramel

\*3, 7, 8 Torta di Pistacchio, Yoghurt, Citrus & Honey

\*1, 3, 7, 8, 12 Panna Cotta di Vaniglia e Pera, Vin Santo, Chestnut Honey

### **TEA/COFFEE - 60 PP**

\*ALLERGEN KEYS:

1 - GLUTEN

2 - CRUSTACEANS

3 - EGG

4 - FISH

5 - PEANUTS

6 - SOYBEANS

7 - MILK

8 - NUTS

9 - CELERY

10 - MUSTARD

11 - SESAME

12 - SULPHUR DIOXIDE /  
SULPHITES

13 - LUPIN

14 - MOLLUSCS