



DECEMBER MENU - 70

*1a, 7, 12 **SALUME & SOURDOUGH**

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

Salame Finocchiona: Classic Northern Italian

*8f Mortadella Pistachio di Bologna (IGP)

Prosciutto di Parma (DOP)

PRIMI

*1a, 4, 6, 9, 10, 12 Tuna Carpaccio, Espelette, Crema Tonnata, Rosa Marina

*1a, 3, 7, 12 Uovo Forestale, Parmigiano

*1a, 3, 6, 7, 8, 9, 12 Minestrone, Oxtail Tortellini

*1a, 7, 12 Mushroom and Artichoke Bruschetta

SECONDI

*1a, 3, 7, 12 Macaroni, 'Nduja, Pomodoro, Mozzarella, Basilico

*1a, 3, 7, 9, 10, 12 Suckling Pig Ragu, Tagliatelle, Cavolo, Apple

*2, 4, 7, 9, 12, 14 Sea Trout, Risotto di Mollusco e Zafferano

*4, 7, 12, 14 Cod, Porro, Smoked Eel, Cozze e Patate

*7, 12 Ribeye, Spinaci e Aglio, Cipolle

*1a, 3, 7, 9, 10, 12 Partridge, Raviolo, Brussel Sprouts, Celeriac, Pancetta, Castagne

DOLCE

*7, 8, 12 Luna Rocher, Frangelico, Hazelnut

*1a, 3, 7, 8, 12 Mulled Pear Trifle, Walnut Crumble

*1a, 3, 7, 8, 12 Panettone, Grappa Fruits, Candied Nuts

TEA / COFFEE

*ALLERGEN KEYS:

1a-d	- GLUTEN	(Wheat, Oats, Barley, Rye)	8a-h	- NUTS	(Almonds, Walnuts, Cashews, Pecans, Brazil, Pistachio Macadamia, Hazelnuts)
2	-	CRUSTACEANS	9	-	CELERY
3	-	EGG	10	-	MUSTARD
4	-	FISH	11	-	SESAME
5	-	PEANUTS	12	-	SULPHUR DIOXIDE / SULPHITES
6	-	SOYBEANS	13	-	LUPIN
7	-	MILK	14	-	MOLLUSCS

BEEF ORIGINS:

FEATHERBLADE, RIBEYE, FIORENTINA - IRELAND

FILLET - SPAIN / PORTUGAL