



## SET MENU

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

Capocollo di Napoli (DOP)

\*Salame Finocchiona: Classic Northern Italian

Pancetta Cotta Giovanna (IGP)

Prosciutto alle Vinacce

### **PRIMI**

\*1,3,7,8,10 Grilled Asparagus, Sauce Gribiche, Pancetta Cotta, Smoked Almond, Sourdough

\*7,14 Cured Sea Bream, Kohlrabi, Mussels, Blood Orange

\*1,10 21 Day Dry-Aged Beef Tartare, Marinated Oyster Mushrooms, Roast Yeast

\*3, 7,10 Cured & Smoked Duck Ham, Castelfranco, Truffle, Cured Egg

### **SECONDI**

\* 1, 2, 4,3,14 Cod, Smoked Anchovy & Pepper Ravioli, Fennel, Brown Shrimp

\*1, 3, 7 Bucatini Cacio e Pepe

1, 2, 3, 4, 7, 12, 14 Fettuccine con Cozze e Vongole

\*1, 9,10 Roast Cheviot Lamb, Smoked Aubergine & Sheeps Yoghurt, Grilled Rapini, Crispy

Sweetbreads, Pink Fir Potatoes

### **DOLCE**

\*1, 3, 7 Baked Custard, Blood Orange & White Chocolate, Bombolone, Roasted Coffee Ice Cream

\*1, 3, 7 Chocolate Millefeuille Double Fermented, Malt Ice Cream

\*1, 3, 7, 8, Lemon Posset, Fennel Jam, Cocoa, Citrus Shortbread

\*1, 3 Cheese Plate, Crackers, Chutney (supplement 8.00)

### **TEA / COFFEE**

\*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