

Italian Night Dinner

Thursday 5th March, £65

House Negroni or Aperol Spritz, served with Nocellara olives

Stone baked quattro Formaggio Pizzette

2023 'Lambrusco del Fondatore', Cleto Chiarli £7.50

Basilicata sausage, fennel and cannellini bean soup, grilled focaccia

2023 Casal di Serra Verdicchio Castelli di Jesi Classico Superiore, Umani Ronchi £7.50

Cod and lobster black dahlia ravioli, lobster dill butter sauce

2023 'La Rocca' Soave Classico, Pieropan £11.50

Wild boar porchetta, roast apple and fennel risotto

2022 Fontodi, Chianti Classico £10.50

Dark chocolate and pistachio salami, orange and ricotta chocolate tortellini,
white chocolate soil

2020 'Passri'' Moscato Passito di Strevi, Marengo £8.00 (75ml)

Wine priced individually or available as a flight £37.50

Please make the team aware of any allergies or dietary requirements.

A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.