

ITALIAN EVENING \$\pi\$ 16 OCTOBER 2025

AMUSE-BOUCHE

Polenta crisp with whipped ricotta and chestnut honey

STARTER

Roasted delica pumpkin, radicchio and walnut salad with aged balsamic

BREAD

Sea salt and rosemary focaccia, rocket pesto butter

INTERMEDIATE

Handmade pumpkin capellacci with 'nduja brown butter and sage

MAIN COURSE

Veal and porcini involtini with barbera reduction and braised escarole

DESSERT

Gianduja mousse with poached pear and hazelnut praline

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



