



The Star

ALFRESCO ITALIAN WINE LUNCH

Thursday 29 August

SELECTION OF VENETIAN 'CHICCHETTI'

Prosecco Dirupo, Valdobbiadene, Italy

STARTERS

BUFFALO MOZZARELLA, ANGURIA, BARBABIETOLA, POMODORO, ACETO BALSAMICO e OLIO D'OLIVA FARCHIONI
beetroot, heritage tomato, watermelon, watercress, balsamic dressing v gf

FILETTI DI SGOMBRO IN CARPIONE, CAROTE, POMODORINI e SCALOGNO AGRODOLCE
Cornish mackerel marinated in vinegar, carrots, pinenuts, raisins, mixed leaves df gf

Vernaccia San Gimignano Selvabianca DOCG, Santa Chiara, Tuscany 175ml

MAIN COURSES

SPIEDINI DI PESCE ALLA LIGURE, INSALATINA DI FINOCCHIO & CRESCIONE, SALMORIGLIO
grilled skewers of monkfish, scallops, squid & prawns, watercress & shaved fennel, salmoriglio df

SPAGHETTI ARTIGIANALI ALLA CHITARRA, POMODORINI PACHINO, TAGGIASCHE, CAPPERI, BASILICO & PANGRATTATO
Artisan spaghetti chitarra, Piccolo tomato, taggiasca olives, caper, basil, garlic pangrattato, shaved pecorino Romano v

Rosamara Valtenesi Rose', Costaripa, Lombardia 175ml

DESSERTS

TIRAMISU ESTIVO, LIMONCELLO, FRAGOLE MASCARPONE & GRANELLA NOCCIOLA e ZUCCHERO
Summer tiramisu, mascarpone, limoncello, strawberries, hazelnut praline v

Palmargentina Dolce Rose', Costaripa, Lombardia 50ml

BUON APPETITO

There is a discretionary 12.5% service charge added to your bill
For allergen information please speak to your waiter.

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free