

A taste of Italy *with Alex Polizzi*

CICCHETTI

parmesan sphere with crispy cured pork cheek, grilled polenta with truffle,
porcini & asiago, tomato, basil & burrata arancini VENICE

RIBOLLITA TOSCANA

cannellini, cabbage, cavolo nero, Fontodi olive oil, aged parmesan v gf
(vg on request) TOSCANA

RADICCHIO, PEAR, GORGONZOLA, NUTS & BRESAOLA

endive, pomegranate & aged balsamic of Modena gf VALTELLINA
or

CROCCHETTE DI BACCALA 'Alla Vicentina'

cream of peppers & almond watercress, verjus & lime vinaigrette df VENETO

ROMBO ALLA ISOLANA

Piccolo tomato, black olives, Vermentino, potatoes, capers & basil,
Farchioni olive oil df LIGURIA
or

STINCO DI AGNELLO BRASATO AL BAROLO

potato purée, carrots & tenderstem broccoli, gremolata gf PIEMONTE
or

TORTELLONI RICOTTA & SPINACI

butter, lemon, sage & aged parmesan v EMILIA ROMAGNA

TORTA DI FICHI & VINCOTTO

almond frangipane, cream of amaretti & ricotta v PUGLIA
or

AMARETTO TIRAMISU

hazelnut praline, mascarpone cream, bitter cocoa v

FRIULI-VENEZIA-GIULIA

or

SELECTION OF ITALIAN CHEESE

Taleggio, Asiago, gorgonzola & pecorino Sardo, Ouse Valley chutney,
pane carasau v