

A taste of Italy with Alex Polizzi

CICCHETTI canapés
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