

*prosecco on arrival*

### **CROCCHETTE DI PATATE**

potato croquettes, truffle mayo v

### **CACIUCCO**

red mullet, monk-fish, mussels, prawns, squid, croutons & red sauce

*(Villa Antinori Bianco, Tuscany '19)*

### **RIGATONI AL RAGÙ DI CERVO**

rigatoni pasta, venison ragù sauce

*(Chianti Rufina, Selvapiana, Tuscany '16)*

### **GUANCIA DI MANZO**

Beef cheek, mash potato, lentils & red wine jus GF

*(Le Maestrelle Toscana, Santa Christina, Antinori '16)*

### **FORMAGGI**

pecorino, biscuit selection, chutney & grapes v

*(Sparkling Vernaccia di Serrapetrona, red)*

### **TORTA DELLA NONNA**

baked lemon torte, toasted pine nuts v

*(Sparkling Moscato)*

#### **V - VEGETARIAN / GF - GLUTEN FREE**

Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill.