



Northern Italian Dinner

Thursday 21st July 2022

Aperol Spritz on arrival

Ormeggio organic rosemary focaccia

With whipped traditional Venetian baccala '*mantecato*'

Risotto al parmigiano e balsamico

Aged carnaroli risotto – Parmigiano-Reggiano – Modena balsamic

Spiedo Bresciano e polenta

Brescian slow-cooked spit roast of pork neck – duck – quail – pork ribs – pancetta - butter – sage – polenta

Delizia al limone

Amalfi lemon gelato – candied lemon – Italian meringue

Set menu 150 per person

Matched wines available

Menu is subject to change without notice.

A card-processing fee applies to all transactions