

# CLASS OF 2026



## STARTERS

### BRUSCHETTA TARTUFO

toasted garlic bread, cheese, truffle, mushrooms

### BURRATA

rocket salad, cherry tomatoes, basil pesto

### ZUPPA DI POMODORO V

roasted San Marzano tomato soup, mascarpone, basil & garlic croutons

## MAINS

### RIGATONI ALLA GRICIA

long tube pasta, guanciale, Pecorino cheese

### PAPPARDELLE AL CERVO

wide, flat ribbon pasta, venison ragù and ricotta cheese

### PIZZA TRICOLORE

San Marzano, fior di latte, basil pesto, buffalo mozzarella, rocket salad

## DESSERT

### TORTA DELLA NONNA

baked lemon curd tart, pine nuts, chocolate sauce

### AFFOGATO

vanilla ice cream, amaretto, coffee

### TIRAMISÙ V

amaretto, ladyfingers & mascarpone cream

Two Courses 25 | Three Courses 30





## SIDES

<b>TOMATO SALAD</b>	<b>8</b>
<b>ROCKET &amp; PARMESAN V GF</b>	<b>6</b>
<b>TRUFFLE FRIES &amp; PARMESAN V</b>	<b>7</b>
<b>FRENCH FRIES VG</b>	<b>5</b>

## BECOME A PASTA MASTER



Whether you're a passionate home cook or a complete beginner, this hands-on experience with Head Chef Giulio Morroni will guide you through the art of traditional Italian pasta-making, from kneading a perfect dough to shaping and cooking an authentic, finished dish.

**£35 PER PERSON**

Scan the QR code for more information or to book your masterclass!

Our pasta masterclass is just the beginning - discover our cheese & wine and pizza and tiramisu classes on our website... why not try them all?

**V = Vegetarian VG = Vegan GF = Gluten Free**

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge. 100% of all service goes to our staff. VAT is included at the standard rate.

