

Freehouse of the Year
(Winner East Midlands & East Anglia & National Finalist)

Italian Six Course Tasting Menu Friday 3rd March 2017

Selection of Italian Breads, Sicilian Nocellara Olives, aged Balsamic Vinegar, Virgin olive oil

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Tomato Mozzarella Basilico

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Tris Di Pasta

Lasagna

Spinach & Ricotta Ravioli – *sage butter*

Herb Gnocchi – *garlic & truffle*

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Palate Cleanser – limoncello granita

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Please choose from the following:

Osso Buco Alla Milanese (Braised Veal Shin) – *saffron risotto (gf)*

Filetto Di Merluzzo (Fillet of Cod) – *gremolata crust, vine tomatoes, Parmesan garlic potatoes*

Parmegiana Melanzane (Baked Aubergine, Mozzarella Stack) – *garlic crostini, rocket salad (v)*

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Tris Di Dolci

Tiramisu

Vanilla Semifreddo & Strawberry Soup

Zabaglione (Italian Wine Mousse)

£35 per person

v vegetarian dishes *gf* dishes that can be gluten free

To confirm bookings, card details are required to cover a deposit of £10 per person (non-refundable after 24th February)

No payment taken up front – full payment on the night

A discretionary 10% will be added to the total bill for service (paid directly to the staff)

Particular dietary requirements can be catered for – please ask