

# GRUPPO

*2 courses 32 per person*

*3 courses 40 per person*

## ANTIPASTI

Burrata, roast peach, walnuts and mint oil (v)

Fritto Misto crispy red mullet, prawns, mussels, squid, lemon, salt and nori garlic aioli

Heritage tomatoes, burnt aubergine and balsamic cipollini onions (vg)

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## SECONDI

Spicy pork and 'nduja ragu tagliatelle

Seabass fillet courgette, olive and Aleppo chilli salad, lemon gel and caper jam

Seared chicken breast courgette alla nerano and black garlic glaze

Datterini tomato and basil, mafalde (vg)

Roasted red pepper pine nut, pesto and black olives

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## DOLCI

Strawberry, basil and custard panna cotta

Warm chocolate torta caprese raspberry compôte and vanilla gelato (vg)

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## BOLLICINE

Prosecco 8

Champagne 12.5

v - vegetarian | vg - vegan

Please let a member of the team know if you have any allergies or require nutritional information.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today - thank you from the team.