



SAMPLE

December Dinner

Snacks

Cerignola olives (v)	5
Bianchis focaccia, EVOO & aged balsamic (v)	5
Grana Moravia & Taleggio arancino, aioli	6.5
Hand dived scallop, Jerusalem artichoke puree & preserved lemon	8 each
Prosciutto crudo	10

Antipasti

Carciofo alla giudia, smoked ricotta, hazelnuts, chilli honey & mint (v)	11
Roast cauliflower salad, whipped caprino, saffron, raisins & toasted almonds (v)	10
Polenta frita, salt marsh lamb stracotto, salsa rossa & crispy sage	9
Uovo al purgatorio, Calabrian 'nduja, pomodoro, peppers & spinach	11.5

Primi

Tagliatelle, walnut crema & Gorgonzola (v)	20
Risotto with porcini butter, chestnut & oyster mushroom, Asiago fonduta, tarragon (v)	22
Fregola Sarda, king prawns, baby squid, bisque & pickled chillies	25
Rigatoni, salsiccia & raddicchio ragu, Grana Padano	21.5

Secondi

Tuscan ribollita stew with cannellini beans, potato, cabbage, croutons & crispy cavolo nero (v)	19
Whole grilled catch of the day with caper butter & roasted cherry tomatoes	26.5
Grilled chicken thigh with black garlic aioli, lucchese potatoes & salsa verde	25
Grilled pork chop with celeriac puree, apple salad, chestnuts & pickled mustard seeds	26



SAMPLE
DECEMBER VEGAN MENU

Antipasti

Gordal olives 5

Bianchis focaccia, EVOO & aged balsamic 5

Carciofo alla giudia, almond salsa rossa, hazelnuts & mint 9

Roast cauliflower salad, saffron, raisins & toasted almonds 10

Primi

Casarecce arrabbiata 17

Tagliatelle, walnut pesto 19

Rigatoni aglio olio 17

Risotto with chestnut & oyster mushroom (v) 22

Secondi

Tuscan ribollita stew with cannellini beans, potato, cabbage, croutons & crispy cavolo nero (v) 19

DOLCI

Dark chocolate & rum torte 8