

GROUPS MENU





The menu is made up of Italian-inspired plates, to be shared in the center of the table.

## **ANTIPASTO**

ROSEMARY FOCACCIA, olive oil, sea salt (DF/V)

ANTIPASTI BOARD, cheeses, pickles\* (DF)

POLENTA CROSTINI, beetroot, goats curd\*

FRITTO MISTO DI MARE, squid, whitebait, courgette, lemon mayo\* (DF)

BURRATA DI BUFALA, walnut trapanese, mint, olives, crostini (V)

PANZANELLA SALAD, charred pumpkin, foccacia, sage, cranberries (VG)

## PASTA

SHELLFISH SPAGHETTI, puttanesca sauce
WILD MUSHROOM RISOTTO, truffle cheese sauce, bread crumbs (V)

# **SECONDI**

GRILLED STEAK FIORENTINA, salsa verde\* (DF)

AUBERGINE PARMIGIANA, tomato, parmesan, basil\* (V)

Served with talegio wood-fired potatoes, seasonal greens\* (DF)

#### DOLC

VIN SANTO TIRAMISU (V)

buontale



\* Non Gluten Containing Ingredients - Please note all our pastas are available without gluten \*(DF)- Dairy Free



