



VENETIAN NIGHT

Thursday 5th July 2018, £75 per head

Aperitivo

Iced seafood soup

with basil & citrus

served with a glass of San Guiseppo Prosecco (125ml)

Insalata

Grilled octopus

with green beans & potatoes flavoured with wild fennel

served with a glass of La Caplana Gavi (125ml)

Primo

Pigeon breast Veneziana

with crisp vegetables, candied orange & balsamic vinegar

served with a glass of Podere Laila Rosso Conero (125ml)

Secondo

Pan-fried cod fillet

with polenta mousse, anchovies, fried capers & candied tomatoes

served with a glass of Podere Laila Verdicchio dei Castelli di Jesi (125ml)

Dolce

Castagnole

with a mascarpone coffee cream

served with a glass of Enzo Vincenzo Recioto di Soave (50ml)