

**Three course set menu £59 per person**

**Prosciutto Crudo di Parma con Giardiniera di verdure agrodolce**

*28-months Parma ham with homemade pickled vegetables*

£19

or

**Erbazzone Emiliano agli spinaci, crema di Parmigiano stravecchio (v)**

*Spinach tart with typical herbs from Parma with 30-months Aged Parmesan fondue*

£18

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**Ravioli di Manzo alla Giuseppe Verdi con Tartufo Nero del Po**

*Home-made beef ravioli with black summer truffle*

£29

or

**Gnocchi al Basilico con porri Prosciutto e Nocciole**

*Home-made gnocchi with leeks, 28-months aged Parma ham crisps and hazelnuts*

£28

or

**Stracotto di vitello, crema di verdure e funghi porcini**

*Beef stew with vegetable cream and porcini mushrooms*

£27

or

**Risotto Con Asparagi (v)**

*Risotto with Asparagus and Parmesan cheese*

£23

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**Dessert di Maria Luigia**

*Cookies filled with praline chocolate and zabaione cream*

£9

or

**Tartellette di frutta**

Tart with mixed berries

£10

Please advise us of any allergies, intolerances or dietary requests.  
A discretionary service charge of 13% will be added to the bill.