

AN ITALIAN WINTER

GARDEN



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This January, our chef patron Jacob Kenedy has teamed up once again with food writer & author Rachel Roddy, for a menu celebrating the herbs, vegetables, bitter leaves, and hearty greens that ripen even in the depths of Italy's colder months.

FRITTI E CRUDI ♦ FRIED & RAW

Fried sage leaves & anchovy

Fried artichokes & their pickled stalks

Nervetti & giardiniera – pickled tendons & pickles

Puntarelle & anchovy dressing

Keep it Roman with Frascati

SECONDI E CONTORNI ♦ MAINS & SIDES

Castelfranco, Treviso & Grumolo salad, almonds & gorgonzola

Zuppa alla canavesana – cabbage, bread & parmesan in broth

Radicchio & taleggio lasagne

Pizz e foje - crumbled polenta, wild greens, garlic & chilli

Borlotti beans, Delica pumpkin & chilli

Head to the north with a Refosco

DOLCI ♦ DESSERTS

Persimmon & walnut sorbets

Apple & pine nut strudel, gelato alla crema

Both cracking with Maculan Dindarello

***Dishes will be on the menu in the restaurant & for private dining from
Wednesday 8th January until Wednesday 5th February.***