

# AN ITALIAN WINTER

## IL 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 & CRUDI ♦ FRIED & RAW**

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Fried sage leaves & anchovy

Fried artichokes & their pickled stalks

*Nervetti & giardiniera* – pickled tendons & vegetables

*Puntarelle* & anchovy

***Keep it Roman with Frascati***

## **SECONDI E CONTORNI ♦ MAINS & SIDES**

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*Castelfranco, Treviso & Grumolo* salad, almonds & gorgonzola

*Zuppa alla canavesana* – cabbage & bread soup

*Radicchio & taleggio* lasagne

*Pizz e foje* - polenta & wild greens

Borlotti beans, pumpkin & chilli

***Head to the north with a Refosco***

## **DOLCI ♦ DESSERTS**

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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 8<sup>th</sup> January until Wednesday 5<sup>th</sup> February.***