

LOMBARDY-INSPIRED NIGHT

WEDNESDAY 10 JULY

Food only | 110 per person

With beverage pairing | 165 per person

Bookings available from 5.30pm

ENTRÉE

Sciatt di cacio di bosco al tartufo
Buckwheat & piave cheese, truffle frittella

Farinata di ceci lombarda con cipolline in agro
Chickpea herb pancake, sweet & sour borettane baby onions

🍷 **Negroni Sbagliato**

PRIMI

Casoncelli alla Bresciana con burro nocciola e salvia
Filled pasta with bread, grana & Bagoss cheese, noisette butter, sage sauce

Risotto alla Milanese classico
Classic saffron, beef stock risotto, Grana Padano

🍷 **2022 Rosso Di Valtellina Nebbiolo Lombardy, Italy**

SECONDI

Ossobuco e polenta
Slow cooked ossobuco, saffron, polenta

Luganega e patate
Braised traditional rolled pork sausages, potatoes, rosemary

🍷 **NV Lantieri Franciacorta Cuvée Brut Lombardy, Italy**

DOLCI

Torta Sbrisolona con variegato alla pera
Ricotta, chocolate, pear tart, vanilla & pear ice-cream

🍷 **Amaretto Disaronno**

(v) Vegetarian | 🍷 Beverage Pairing



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