Day Escape Set Menu

STARTER

INSALATA MISTA NOCI E CAPRINO
Italian mix leaves salads served with Datterini tomatoes, parmesan shave, caprino and walnut

or

MINESTRONE PRIMAVERA (v)
Soup of onions, asparagus, green peas, zucchini, spinach and fresh basil served with dried garlic and urban herbs

MAIN

PAPPARDELLE AL RAGU DI MANZO
Pappardelle pasta with slow cook beef in Chianti and San Marzano tomatoes, parmesan cheese

or

PENNE ALLA CARBONARA
Penne mancino carbonara with pancetta, egg and parmesan cheese sauce

or

RISOTTO AI FUNGHI TARTUFO (v)
Acquarello carnaroli rice served with mushrooms, thyme and black truffle paté

or

PIZZA CAPRICCIOSA
Tomatoes, mozzarella cheese, mushrooms, ham, olives, salami

or

LOMBO DI MAIALE ALLA VALDOSTANA
Roast Iberico pork loin served with 24 months Parma ham, fontina cheese, roasted potatoes, bell pepper and marsala sauce

DESSERT

CROSTATA DI LIMONI DI AMALFI
Homemade Amalfi lemon tart served with caramelized almond, crystalized lemon and sweet sour cream

or

TORTA DIRICOTTA CON GELATO ALLA VANIGLIA
Homemade ricotta and sultanas cheese cake served with red wine poached pear