



## Serata Speciale

2 courses £12.50 3 courses £15

### **Zuppa sedano rapa e mela (v)**

Celeriac & apple soup with fresh focaccia

### **Bruschetta coppa e cipolle in agro**

Coppa & balsamic onion bruschetta, winter leaves

### **Sardine affumicate**

Smoked sardine & blood orange salad

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### **Pescato del giorno con tagliatelle**

Market fish, tagliatelle, spinach & salsa verde

### **Brasato di maiale**

Milk, bay & lemon braised pork shoulder  
with pancetta canederli & crispy sage

### **Ribolita (v)**

Tuscan mixed bean stew with kale, pesto & focaccia

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### **Formaggi**

Stilton, homemade chutney & carta musica

### **Pere cotte in vino bianco**

White wine poached pear, mascarpone & amaretti

### **Gelato**

1 scoop of vanilla Purbeck ice cream, chocolate sauce & almonds

### **Sides £3**

Olives

Home made Focaccia

Blood orange, Severn project leaves, red onion  
Sautéed kale, chilli & garlic