

# **Puglia**

**(3-9 Feb)**

## **Antipasti To Share**

### **Burrata Mozzarella**

*Topped with Olive Oil, Sea Salt, Fresh Basil*

### **Zucchini Fritters**

*Ricotta and Anchovy Stuffed Zucchini*

### **Panzerotti**

*Crescent shaped dough pockets filled with Mozzarella and Tomato Sauce, Fried until Golden*

## **Mains**

### **Orechiette Cime di Rape**

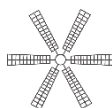
*Orrechiette Pasta tossed with Broccoli Rabe Cime di Rape'), Fresh Chilli*

## **Dessert**

### **Assaggio di Pasticcotto e Cartellate**

*A Duo of an Egg Custard Filled Pastry and Fried Pastry soaked in Vin Cotto*

**€35 pp**



# **Lombardia**

(10-16Feb excluding 14<sup>th</sup>)

## **Antipasti To Share**

### **Polenta Fritta**

*Crispy Polenta with Garlic and Garden Herbs*

### **Vitello Tonnato**

*Cold Sliced Veal topped with Creamy Tuna Mayonnaise and Capers*

### **Verdure Sott' Olio**

*Grilled Vegetables Marinated in Oil*

## **Mains**

### **Risotto Milanese**

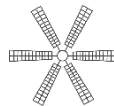
*Traditional Lombardy dish. Creamy Saffron Risotto finished with Grated Parmigiano Reggiano*

## **Desserts**

### **Tiramisu**

*Classic Coffee Flavor*

€35 pp



# **Piemonte**

(17-23 Feb)

## **Antipasti To Share**

### **Carne Cruda all' Albese**

*Classic Beef Tartar*

### **Casutin Salsa Verde**

*Cow Milk Cheeselet drizzled with honey*

### **Bagna Cauda**

*Warm garlic, anchovy, butter & olive oil dip served with raw carrots and boiled potatoes.*

## **Main**

### **Agnolotti**

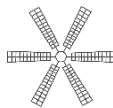
*Meat Stuffed Pasta tossed in Parmesan, Butter and Cracked Pepper*

## **Dessert**

### **Bonet**

*Chocolate Mousse with Amaretti and Caramel*

€35 pp



**Roma**  
**(24Feb-2Mar)**

**Antipasti To Share**

**Carciofi alla Romana**

*Stuffed and Pan Seared Fresh Artichoke Hearts*

**Bruschetta**

Crispy bread topped with tomatoes, capers, olives, olive oil

**Suppli**

*Mozzarella filled Arancini*

**Mains**

**Spaghetti Carbonara (Tossed at table)**

*Spaghetti Tossed in Creamy Pecorino, Black Pepper and Crispy Pork Guanciale*

**Dessert**

**Crostata di Ricotta**

*Sweet Pastry Pie filled with Ricotta, Raisins and Crunchy Pine Nuts*

€35 pp

