

MICATTO

CUCINA APERTA

ANTIPASTI

Zuppa di Pastinaca -*Trentino*-

// Creamy parsnip soup with thyme, garlic & a touch of cream served with bread & parsnip crisps

Formaggio di Capra -*Sardegna*-

// Grilled goat's cheese with caramelised red onion, rocket salad, balsamic glaze & toasted walnuts

Zucchine e Pesciolini -*Campania*-

// White baits fried to a golden crisp served with tempura courgettes, alioli & lemon

Paté di Fegato di Pollo -*Valle D'Aosta*-

// Chicken liver paté with orange, thyme & bay served with pane Carasau, marinated apple, walnuts & PX glaze

SECONDI

Risotto con Zucca -*Lombardia*-

// Risotto of roasted pumpkin, sage & garlic with toasted walnuts & crispy pancetta

Tagliatelle con Funghi -*Toscana*-

// Pasta ribbons tossed in a creamy white wine, shallots & parmesan sauce with mushrooms, parsley & toasted hazel nuts

Filetto di Merluzzo -*Campania*-

// Pan seared fillet of cod with ajiollo & crushed baby potatoes

Bistecca di Maiale -*Trentino*-

// Pan seared pork steak served with spinach polenta & a creamy mushroom sauce

DOLCI

Panna Cotta con Lampone -*Lombardia*-

// Vanilla bean infused set cream served with raspberry coulis

Tiramisú -*Veneto*-

// Creamy mascarpone layered with espresso & Marsala soaked savoiardi biscuits

Torta cioccolato -*Emilia Romagna*-

// Sticky chocolate cake served with vanilla gelato

Two courses for £12.95 or Three courses for £15.95