



FOOD CREATIVE.

CECCHETTI FOR PARTIES

Limoncello custard tarts | crab & dill remoulade.

Seared scallops | radicchio butter on crispy potato cake.

Summer tomato & chilli bruschetta | basil oil on charred ciabatta.

Caccio Pepe scamorza arancini | smoked mozzarella.

White anchovy focaccia fingers | celery leaf, soused currants & olive oil.

Pumpkin flowers | crispy ricotta, pinenuts & lemon.

Besaola with parmesan cream | challah & pickles.

Broad bean, pea & mint | crostini & buratta.

King prawns with fennel salt | negroni mayo.

BE SWEET

Limoncello Mi Su scooped from bowls.

Pistachio gelato served in waffle cones.

Lime mousse and mint jelly apples.

Chocolate hazelnut mousse with golden praline.

LIGHT SUPPER FOR LATER

Rigatoni alla Vodka with pecorino and angel hair chilli.

Smoked ham, scamorza with spiced pineapple jam brioche toasties.