

LUGANA

LAZIO & APULIA NIGHT 24TH SEPTEMBER

HOSTED BY DANIELE GIROLAMI

POGGIO LE VOLPI & MASCA DEL TACCO WINERIES

FOCACCIAI PUGLIESE, TARALLI & BRUSCHETTA ALLA ROMANA

Served with Frascati Superiore DOCG 2025 12.5% (100ml)

STARTER – CHOICE OF

BURRATTA

Served with tomatoes and pesto drizzle

COZZE TARATINA

A touch of garlic, white wine, parsley, chillies, tomatoes and toasted bread

SARDINE SCAPECE

*In white wine vinegar with saffron, garlic and mint
Served cold*

SPAGHETTI CACIO E PEPE

Pecorino cheese and black pepper

Served with Fiano IGP Puglia L'Uetta 2025 13% (175ml)

MIDDLE COURSE – CHOICE OF

BRANZINO E GAMBERETTI

Seabass and prawns served with garlic, tomatoes and white wine. Served with vegetables

SALTIMBOCCA ALLA ROMANA

Veal escalope topped with sage & Parma ham in a white wine sauce. Served with vegetables

ABBACCHIO

Roasted lamb cutlets in a garlic, rosemary and white wine sauce. Served with vegetables

ORECCHIETTE PUGLIESI

Garlic tenderstem broccoli, anchovies and a touch of chilli with pecorino cheese

Served with Roma Rosso DOC 2022 13.5% (175ml)

DESSERT – CHOICE OF

Cheese selection | Tiramisu | Torta Della Nonna

Served with Piano Chiuso Primitivo di Manduria Riserva DOP 2022 16% (100ml)

coffee

£60.00

Discretionary 10% service charge applies