

Sapori dalla Puglia

Wine Dinner

Antipasto

Burrata with marinated violet artichokes, Swiss chard, grilled delicata squash, and basil

Primo

Orecchiette with cime di rapa, anchovies, chilli, breadcrumbs and Puglia olive oil

Secondo

Slow cooked shoulder of lamb with rosemary garlic, black olives with purée di fave and braised cicoria

Il Formaggio

Dolce

Ricotta, almond and orange cake with cream di mascarpone

Please speak to a member of the team if you have any dietary allergies or intolerances.