



## 5 Course Menu

### AMUSE BOUCHE

Prosciutto Wrapped Mozzarella

*Italian soft herds and chili oil*

### STARTER

Warm Pigeon Breast

*Lombardy sausage and a plum puree*

Wild Herb and Porcini Mushroom Orzo

*Crispy Italian hard cheese*

### PASTA

Garlic Squid Fusilli

*Lemon and garlic Butter*

Sun Dried Tomato Fusilli

*Sun-dried tomato, ricotta and a basil butter*

### MAIN

Petto D'Anatra (Duck Breast)

*Spinach and ricotta malfatti, Polenta cake and a garlic and cherry tomato sauce*

Thyme and Garlic Roasted Aubergine

*Spinach and ricotta malfatti, polenta cake and a garlic and cherry tomato sauce*

### DESSERT

Strawberry Cheesecake

*Meringues kisses and smoked strawberry sauce*

*(Vegan alternatives available)*

## Rose and Lemon Panna Cotta

*Raspberry coulis and orange zest biscotti*

## Tiramisu

*Coffee soaked sponge, layered with sweetened mascarpone cheese, dusted with cocoa*



*(Vegan alternatives available)*