



LA BRASSERIA

MILANESE

STARTER

Zuppa di Lenticchie e Castagne
Lentil soup with chestnut

Culatello e coccole
Italian Culatello with fried pizza dough filled with Pecorino cheese

Torta salata di Norcia
A special dish from Norcia, quiche with scamorza cheese, mushroom and truffle

Capesante con Porcini
Sautéed scallops with Porcini cream and crispy sweet potato

MAIN COURSE

Orata al cartoccio
Sea bream wrapped in cooking foil with potato and cherry tomatoes

Tagliata di Filetto con crema di Tartufo
Grilled scotch fillet steak sliced with truffle cream served with swiss chard and potato purée

Linguine agli Scampi e Vongole
Linguine with langoustine and clams, chilli, garlic and white wine

Chicche con pomodoro fresco e Stracciatella
Homemade small gnocchi with cherry tomato sauce and Stracciatella cheese

DESSERT

Panettone Farcito
Panettone served with Mascarpone cream and chocolate sauce

Zuppa Inglese
A timeless Italian recipe made with layers of sponge cake moistened with a red liqueur alternating with custard cream and chocolate cream

Budino al Cioccolato e Zabaione
Italian Chocolate pudding with Zabaione cream

Tea, coffee and Mineral water included

3 courses menu £60 per person

