

## Wine Evening

### Aperitivo

Olives and Carta di Musica  
*Accompanied by a glass of Prosecco*

### Antipasti Misti

*Accompanied by a Glass of Segreta Grillo, Planeta*

### Zuppa di Castagne Arrosto

*Roasted Chestnut and Chickpea Soup*

### Arancini

*Carnaroli Rice, Caprino Fresco, Thyme and White Truffle*

### Corso di Pesce

*Accompanied by a Glass of Ciro Bianco, Librandi*

### Polpo Carpaccio

*Thinly Sliced Octopus, Micro Fennel, Lime and Lemon*

### Ostrica al Forno

*Baked Oyster, Tomato Seed, Basil, Oregano, Croutons, Drizzled with Olive Oil*

### Corso di Carne

*Accompanied by a Glass of Brancaia Tre, Casa Brancaia*

### Ossobuco

*Braised Veal Shank with Gremolata, Roast Kale, Cannellini Beans, Nero Fume and Toasted Walnuts*

### Dolce

*Accompanied by a Glass of Aleatico di Puglia, Candido*

### Arrosto di Fichi

*Roast Fig, Ricotta, Honey, Blood Orange and Almond*

### Negroni Granita

*Campari, Mancino Rossa and Gin*

We use seasonal, locally sourced ingredients as quality will allow and make as many of our products on site as possible. All our fresh meat is supplied by Taste Tradition of Thirsk, N. Yorkshire, and our fish by Hodgson of Hartlepool. Our specialty ingredients are imported directly from Italy. Our coffee is supplied by The Blending Room of Hull.

Please notify staff of any food allergies, intolerances or dietary requirements. The use of e-Cigarettes is not permitted in the restaurant.