



## autumn in veneto

the veneto region is in the north east of italy & has a long coast line along the adriatic. venetian cuisine is very diverse due to its three main environments: a coastal area rich in fish and seafood, a hilly inland territory ideal for wineries & farming & an agricultural mountainside. venetian dishes are essentially simple; rich in the fresh ingredients & vegetables grown in the area & are strictly seasonal.

head chef, brian fantoni, has created a menu to showcase some classic venetian dishes to recreate the feel of the autumn in veneto.

dishes can be ordered individually, or can be enjoyed as a 3 course meal for £25 or a traditional italian 4/5 course meal for £30/£35

### antipasti

**baccala mantecato con polenta, capperi, uvetta e pinoli** 5.50

salt cod, beaten potato and olive oil, polenta, capers, raisins & pinenut dressing

### pasta

**casunziei ampezzani** 12.00

beetroot & ricotta ravioli, poppy seed butter

### carne

**petto d'anatra con borlotti, radicchio e peverada** 15.00

duck breast, borlotti beans, radicchio, liver & black pepper sauce

### formaggi

**selezione di formaggi: piave, asiago ed embriago** 7.50

selection of venetian cheeses: piave, asiago & emriago

### dolci

**torta di cioccolato** 6.00

venetian bitter chocolate cake

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17.5% vat included. a 12.5% discretionary service charge will be added to your bill