

CIBUS

VEGETARIAN

Bis of Starter

Arancini with wild mushrooms
& truffle paste

Panelle with cauliflower in paprika & lemon
tempura, capers & olives tapenade

Primo Piatto

Pizzoccheri Valtellinesi, buckwheat homemade pasta,
tossed in stewed savoy cabbage & melted Asiago cheese

Sgroppino

Orange sorbet, vodka & prosecco

Secondo Piatto

Butternut squash, leeks & goat cheese frittata
served with beetroot, rocket & walnut salad

Dessert

Polenta almond & chocolate cake

Shot of limoncello

£50.00 per person

CIBUS

MISTO

Bis of Starter

Pearada, hot chicken liver pâté with garlic salame,
anchovies & lemon served on homemade bread

Tonno e fagioli, fresh tuna cooked & preserved in olive oil,
served on warm borlotti beans & red onion salad

Primo Piatto

Maccheroni Zozzona, spiced pancetta, onion, red wine &
tomato sauce, tossed with egg yolk & Parmigiano Reggiano

Sgroppino

Orange sorbet, vodka & prosecco

Secondo Piatto

Costine, pork back ribs glazed in beer, lemon, honey, rosemary
& garlic sauce, served with beetroot, rocket & walnut salad

Dessert

Polenta almond & chocolate cake

Shot of limoncello

£50.00 per person