

## Vegetarian Tasting Menu

**Mozzarella di Bufala** - Buffalo mozzarella with grilled red peppers, basil, Swiss chard, marinated artichokes and Taggiasche olives

**Ravioli di erbette** - mixed green ravioli with Swiss chard, rocket, spinach, sheep's ricotta, butter and sage

**Frittata** - organic eggs with portobello and porcini mushrooms, ricotta, marjoram, parmesan and Italian leaves

*or*

**Risotto di asparagi** - risotto of asparagus with basil, mascarpone and parmesan

### **Il Formaggio - served with pear mostarda and home made crackers**

*Pecorino in Vinaccia - ewe's milk cheese from Perugia which has been soaked in grape pressings*

*Gorgonzola Naturale - rich, fruity, creamy blue cow's cheese from Lombardy*

*Taleggio Valsassia de Lecco - fruity cow's milk cheese from Lombardy*

*Robiola delle Langhe - cheese made from a blend of goat's, cow's and sheep's milk from Piedmont*

*Scimudin - smooth, creamy, cow's milk cheese from Lombardy*

Amalfi lemon tart

**£40 per person**

All prices include 15% VAT

Service charge

A 12.5% service charge will be added to the final bill.