

The Supper Club.

Italiano Edition

FOR THE TABLE

Local Buffalo Burrata, Prosciutto di San Daniele, Mortadella
Coppa, Grilled House Ciabatta

Fritto Misto, Prawns, Baby Squid, Zucchini, Fennel,
Preserved Lemon

Cacio e Pepe, Gem Lettuce, Pecorino Dressing, Black Pepper

**LIMONCELLO SPRITZER, Homemade Limoncello, Fitch &
Leedes Soda, Martini Prosecco, Lime Leaf Powder**

PRIMI

Seafood Squid Ink Tagliatelle, Baby Squid, Prawns,
Mussels, Tomato

Braised Lamb, Spinach Pappardelle, Parmigiano

Local Black Truffle, Cappelletti, Parmigiano Cream

**CAMPARI E ARANCIA, Star of Bombay Gin, Campari,
St-Germain, Clarified & Carbonated Orange Juice, Basil**

SECONDI

Whole Roast Side of Seabass, con Pomodori

**PEACH STONE, Oxley Gin, Martini Bianco, Pear Liqueur,
Peach Schnapps, Oregano**

Porcini Dry Rub Rib Eye on the Bone, Sauces of
Emilia-Romagna, Salsa Verde, Parmigiano Cream, Pomodori

**VIN BRULÉ, Red Wine, Cinnamon, Cardamom, Clove,
Cointreau, Raspberry Liqueur, Orange Zest, Almond
Flake, Raisins**

DOLCE

Tiramisu

Orange Almond Cake

CARAJILLO, Bacardi 8 Rum, Grappa XO, Espresso Cream



KOVE
COLLECTION

The Supper Club.
Italiano Edition

BOMBAY
SAPPHIRE

GREY GOOSE

MARTINI

COLD DISTILLED
OXLEY
LONDON DRY GIN

BACARDÍ