

BARDO

£100 SET MENU

PINSA

(to share)

"A Roman culinary flatbread"

Rossa

Tomato "Passata", fior di latte, basil (V)

Tartufo nero

Fior di latte, black truffle purée, truffle oil (V)

Cestino di pane

Ciabatta bread, stromboli, rosemary focaccia (V)

ANTIPASTI

(to share)

Tonno scottato

Seared tuna, fennel, blood orange, chilli, sesame croccantino

Burrata

Burrata, artichoke "Giudia" style, taggiasca olives, mint & lemon dressing (V)

Bresaola "Punta d'Anca" della Valtellina

Thin sliced cured beef with olive oil, lemon, and aged parmesan

Polenta morbida

Creamy polenta, fricassee of truffled mushrooms

SECONDI

(Choice of)

Tagliata di manzo

Beef sirloin, celery root purée, Ascolane olives, puntarelle leaves, salsa verde

Or

Paccheri all'astice

Lobster paccheri, acqua pazza, Datterino tomatoes, chilli, Amalfi lemon

Or

Branzino

Roasted sea bass, cannellini beans, artichoke, taggiasca olives, clam guazzetto

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Cavoletti di Bruxelles

Roasted Brussel sprouts, pancetta, aged parmesan

Insalata di pomodori

Datterino tomato salad, figs, toasted almonds, balsamic (V)

DOLCI

(Choice of)

Panettone

Classic Italian panettone, orange custard, Malvasia ice cream, almond croccantino

Or

Tiramisù

Bardo tiramisù, marsala ice cream, chocolate coffee beans