

BARDO

£120 SET MENU

PINSA (to share)

"A Roman culinary flatbread"

Tartufo nero

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

Prosciutto e bufala

Thin sliced "Tanara" Parma ham, buffalo mozzarella

Cestino di pane

Ciabatta bread, stromboli, rosemary focaccia (V)

ANTIPASTI (to share)

Burrata

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

Polenta morbida

Creamy polenta, fricassee of truffled mushrooms

Carpaccio di manzo

Beef carpaccio, mostarda di frutta, radicchio Tardivo, aged parmesan

Crudo di ricciola

Yellow tail, Datterino tomatoes, soya, preserved lemon, coriander

PASTA

Risotto all'astice

Lobster risotto, acqua pazza, Datterino tomatoes, Amalfi lemon

SECONDI (Choice of)

Tagliolini al tartufo

Black truffle tagliolini, truffle butter, Umbrian truffle (V)

Or

Controfiletto di capriolo

Oven roasted ash crusted venison loin, quince purée, heritage carrots, wild berries

Or

Merluzzo nero

Caramelised black cod, purple sprouting broccoli, fennel & blood orange salad

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Cavoletti di Bruxelles

Roasted Brussel sprouts, pancetta, aged parmesan

Insalata di pomodori

Datterino tomato salad, fennel, blood orange (Vgn)

DOLCI (Choice of)

Panettone

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

Or

Ferrero Rocher

Rocher, gianduja semifreddo, toasted hazelnuts, praline sauce