

BARDO

£120 SET MENU

PINSA

(to share)

'A Roman culinary flatbread'

Rossa

Tomato 'passata,' fior di latte, basil (V)

Prosciutto cotto e stracchino

Prosciutto cotto, fior di latte, stracchino cheese

Selezione di focaccia

Focaccia Barese and rosemary focaccia (V)

ANTIPASTI

(to share)

Polenta morbida

Creamy polenta, fricassée of truffle mushrooms

Crudo di ricciola

Yellowtail, Datterino tomatoes, soya, preserved lemon, coriander

Vitello tonnato

Vitello 'tonnato' rosa, rocket salad, crispy capers

Burrata

Burrata, pickled Castelfranco radicchio, winter tomatoes, blood orange salad

PRIMI

Ravioli cacio e pepe

Ravioli, cacio e pepe, leeks, brown butter, sage (V)

SECONDI

(Choice of)

Controfiletto di capriolo

Oven-roasted venison loin, honey-roasted parsnips, quince purée, green pepper sauce

Or

Merluzzo nero

Caramelized black cod, escarole, fennel, parsley leaf, blood orange salad

Or

Tagliolini al tartufo

Tagliolini, walnut sauce, artichoke, black truffle (V)

Cavoletti di Bruxelles

Roasted Brussels sprouts, chestnut, sage

Insalata di finocchio e puntarelle

Fennel and puntarelle salad, salted almonds

DOLCI

(Choice of)

Panettone

Classic Italian panettone, orange cream anglaise, rum and raisin ice cream

Or

Spumone al cioccolato caldo

Chocolate gluten-free brownie, raspberry sorbet, 80% dark chocolate foam