

Momenti con Papà

House of the Negroni

All cocktails 12.25

CLASSIC

Malfy Originale gin
Campari
Vermouth di Torino

BOULEVARDIER

Buffalo Trace Bourbon
Campari
Vermouth di Torino

SOUR CHERRY

Malfy Originale gin
Campari
Evangelista Ratafia
Maraschino cherry

MEXICANO

Altos Reposado Tequila
Del Maguey Vida Puebla Mezcal
Vermouth di Torino
Campari

2 COURSES 38.00 | 3 COURSES 43.00

Primi

BRUSCHETTA CLASSICA

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

BURRATA CON PESTO

Apulian creamy mozzarella, basil pesto, semi dried tomatoes & extra virgin olive oil

CALAMARI

Crispy fried squid, chilli & lemon mayonnaise

COCKTAIL DI GAMBERI

Prawn cocktail, wild red prawn, spicy cocktail sauce, pickled cucumber, avocado, lemon & parsley

CARPACCIO

Thinly sliced raw beef, Venetian dressing, rocket & Parmigiano Reggiano salad

Sunday Roast

Our Sunday Roasts are served with roast potatoes, maple glazed carrots, braised red cabbage, seasonal greens, a Yorkshire pudding and bone marrow gravy.

Choose from:

POLLO

Herb roasted British free-range chicken

PORCHETTA

Slow roasted pork belly, rosemary, garlic & sage

VEGANO

Mixed nut roast with (V) or (VG) trimmings

MANZO

Roasted beef rump, served pink or well done

BISTECCA

275g British Isles dry-aged Sirloin steak, served with fries and peppercorn sauce
(5.00 supplement)

Dolci

TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce & vanilla ice cream

CREMA CAMELLATA

Baked caramel custard, rum poached prunes & vanilla cream

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

SEMIFREDDO

Chocolate & amaretto iced parfait, white chocolate coating, hazelnut brittle & Amarena cherries

 Vegetarian  Vegan

Please always inform your server of any allergies before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes.

Momenti
con
Papà

piccolino