



THE AUTUMN TABLE



As the leaves turn and begin to fall, we celebrate the rich bounty of autumn. Sweet figs, earthy porcini, tender rabbit and red grapes come together bringing the Italian countryside to your table.

ANTIPASTO

Roasted figs with acacia honey and San Daniele ham

PRIMO

Ravioli stuffed with porcini mushrooms in a butter and thyme sauce

SECONDO

*Roast rabbit with Scarlet Royal grapes
with Sicilian caponata and potatoes della nonna*

DOLCE

Hazelnut, Bartlett pear and ricotta cake



4-COURSE MENU £55PP



12.5% discretionary service charge will be added to final bill