



Prosecco Doc & Grana Padano Celebration Menu

- TWO COURSES SET £29.50 | THREE COURSES SET £32.50 -

Starters

Celeriac & Prosecco Velouté with Grana Padano Croutons & Toasted Almonds

GRANA PADANO CROUTONS PROVIDE A SAVOURY NUTTINESS & TOASTED ALMONDS ADD A ROASTED FINISH.

Smoked Salmon & Courgette Spaghetti with Grana Padano & Prosecco Hollandaise

THE GRANA PADANO & PROSECCO HOLLANDAISE BRINGS A RICH, NUTTY DEPT WITH A DELICATE FRUITY NOTE TO THE SALMON & THE FRESHNESS OF THE COURGETTE SPAGHETTI, TOGETHER THEY CREATE A BALANCE & ELEGANT STARTER.

Cured Italian Ham, Rocket & Shaved Grana Padano with Prosecco & Honey Melon Jelly

CURED ITALIAN HAM, ROCKET & SHAVED GRANA PADANO WITH PROSECCO & HONEY MELON JELLY. THE SALTY RICHNESS OF THE CURED HAM PAIRS BEAUTIFULLY PEPPERY ROCKET & THE NUTTY GRANA PADANO. THE PROSECCO & HONEY MELON JELLY ADDS A DELICATE FRUITY SWEETNESS THAT ENHANCES THE FLAVOURS, CREATING A FRESH & HARMONIOUS STARTER.

Mains

Turmeric Risotto with Roast Butternut Squash, Creamed with Prosecco & Grana Padano

THE EARTHY WARMTH OF THE TURMERIC RISOTTO PAIRS BEAUTIFULLY WITH ROASTED BUTTERNUT SQUASH, ENRICHED WITH A DELICATE FRUITY NOTE OF PROSECCO & THE SAVOURY RICHNESS OF GRANA PADANO PROVIDES A REFINE & WELL-ROUNDED AUTUMN DISH.

Roast Chicken Breast with Lemon, Almond & Grana Padano Pesto

WITH CHERRY TOMATO CONFIT, ROSEMARY & PROSECCO JUS-SERVED WITH MASH POTATO. THE LEMON, ALMOND & GRANA PADANO PESTO BRING A FRESH CITRUS NOTE & SAVOURY RICHNESS TO THE CHICKEN WHILE ROSEMARY & PROSECCO JUS ADDS AROMATIC HERBAL & DELICATE FRUITY NOTE CREATING A COHESIVE & FLAVOURFUL DISH.

Roast Pollack Fillet with Fresh Dill & Grana Padano Crust

IN A LIGHT ORANGE ZEST & PROSECCO SAUCE-SERVED WITH MASH POTATO. THE COMBINATION OF GRANA PADANO, DILL, ORANGE ZEST & PROSECCO ENHANCE THE POLLOCK'S DELICATE FLAVOUR WITHOUT OVERPOWERING IT, CREATING A LIGHT & REFRESHING FINISH.

Desserts

Grana Padano Pannacotta with Prosecco Sorbet

THE CONTRAST OF THE CREAMY RICHNESS OF THE GRANA PADANO WITH THE CRISP FRESHNESS OF THE PROSECCO DELIVER A LIGHT, ELEGANT & A REALLY MODERN DESSERT.

Caramelised Grana Padano Cheesecake with Prosecco Poached Pear

THE CRISPY CARAMELISED SUGAR & THE SALTY CREAMY RICHNESS OF GRANA PADANO BALANCED WITH THE FRUITY SWEETNESS OF PROSECCO POACHED PEAR BRINGS A REFINED TESTING EXPERIENCE.

Prosecco Doc

Villa Sandi "Fresco"

A CRISP, ELEGANT ITALIAN SPARKLING WINE WITH VIBRANT AROMAS OF GOLDEN APPLE, PEAR, & MOUNTAIN FLOWERS. FRESH, LIVELY, & PERFECTLY BALANCED. (11% ABV).

£7 a glass or £42 per bottle



Luce e Limoni

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