

# MEDITERRANEAN

## TO START

Pear, walnut and gorgonzola flatbreads

Spinach and artichoke dip with crudités

Charcuterie

## CHICHETI

Sardine, caramelised onion and raisin crostini

Rocket and walnut pesto crostini

Polenta toast with teleggio

## SALADS

Bitter leaf radicchio salad

Fig and rocket with grana padano

## LARGE SHARING PLATES

Burrata with pickled grapes and prosciutto

Seabass crudo with blood orange and capers

Spicy garlic and piri piri prawns with salsa verde

Gnocchi alla romana

Caponata

Taleggio and porcini mushrooms on polenta

## CENTERPIECE PLATE

Whole roasted sea bream with seasonal veg and wild garlic pesto

Seafood paella with langoustine

## DESSERT

Tiramisu

Stewed seasonal fruits with amaretto cream