

GARUM AMISTÀ

TASTING MENU & WINE PAIRING

FOR THE TABLE

Suppli' - Giardiniera - Pane Burro e Alici

Roman Arancini - Sweet and sour mixed seasonal salad - Bread, butter and anchovies

PRIMO

Rigatoni di Coda alla moda dei Vaccinari

Rigatoni pastificio soldati, slow cooked oxtail ragu from Whiltshire/Regenerative farm, Pecorino Romano D.O.P.

TO SHARE

Lingua e Bagnetto Verde

Oxtail tongue with salsa verde

SECONDO

Guancetta al Vermut Amista' e verdure

Slow cooked oxtail cheek, Amista' vermouth reduction, crunchy vegetables

Optional Dessert - £10 Tiramisu'

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 13.5% is added to your bill, for groups of 6 and more 15% discretionary service charge will be added