

IL BARETTO

Wine Bar and Restaurant

Set Menu 1

£49pp

Starters to share

Rosemary bread (v)(g)

Pizza Margherita & Diavola (d)(g)

Burrata with tomatoes (v)(g)(d)

Baked aubergine with Buffalo mozzarella, Parmesan, tomato & basil (v)(g)(d)

Charcuterie board

Fried squid & courgettes(g)(d)*

Quinoa salad with broad beans & salted ricotta cheese (v)(g)(d)

Main courses to choose

Pappardelle with kid goat ragout (g)(d)

Home-made red tagliolini with fresh crab meat & courgettes

Slow cooked pork belly with apple puree & pickles

Robata grilled tuna steak

Broccoli, roasted potatoes & French beans (v)

Dessert to share

Tiramisù

Selection of ice cream

**Petit four*

*(v) Vegetarian (g) Contains gluten (d) Dairy * Fried with vegetable oil **Contains nuts*

A discretionary gratuity of 12.5% will be added to your bill
Menu prices are not negotiable and do not include water & coffee

IL BARETTO

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Set Menu 2

3 courses £60.00 per person

Starters to share

Tomato & garlic bread (v)

Pizza Margherita (v) & Diavola

Charcuterie board

Burrata with cherry tomatoes & basil (v)

Thinly sliced veal loin with tuna sauce

Baked aubergine with mozzarella, Parmesan, tomato & basil (v)(g)(d)

Salmon carpaccio with fennel & blood orange

Main courses to choose

Maccheroni with black truffle (v)(g)(d)

Linguine with lobster, tomato, sweet chilli, garlic & a white wine sauce

Robata grilled Sea Bass

Spicy lamb chops with roasted plum tomatoes & smoked aubergine

Sides of fried courgettes, roasted potatoes & French beans (v)

Dessert to share

Tiramisu

Gianduja chocolate fondant with Kumquat ice cream

Selection of ice cream & sorbet

Petit four

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Set Menu 3

4 courses £75.00 per person

Starters to share

Homemade bread basket (v)

Pizza Margherita & Black truffle (v)

Selection of charcuterie

Burrata with cherry tomatoes & basil (v)

French beans, toasted goat cheese & sundried tomatoes (v)

*Fried squid & courgette**

Tuna carpaccio with citrus dressing

Middle courses to share

Home-made tagliatelle with morels & girolles mushrooms (g)

Maccheroni with black truffle (v)(g)(d)

Risotto with Sicilian prawns & courgette flowers

Main courses to choose

Salt baked sea bass

Veal Milanese style with rocket & cherry tomatoes

Beef fillet with foie gras, red wine jus, spinach & black truffle

Italian fries, broccoli & fried zucchini

Dessert to share

*Tiramisu**

Yogurt parfait with poached rhubarb

Tartlet with lemon cream, meringue & strawberry sauce

Selection of ice cream & sorbet

*Petit four**

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