

# IL BARETTO

*Wine Bar and Restaurant*

## Set Menu 1

*£55 per person*

### 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 squids & courgettes\*(v)(g)(d)*

### Main courses to choose

*Home-made giant spaghetti with pecorino & black pepper (v)(g)(d)*

*Home-made Tagliatelle with veal ragu (d) (g)*

*Whole grilled spicy baby chicken*

*Robata grilled tuna steak*

### Sides

*Broccoli, roasted potatoes & Fried courgettes (v)(g)(d)*

### Dessert to share

*Tiramisù*

*Chocolate tart with raspberry sorbet*

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

*A discretionary gratuity of 13.5% will be added to your bill*  
*Menu prices are not negotiable and do not include water & coffee*

# IL BARETTO

*Wine Bar and Restaurant*

## Vegetarian Menu

£49 per person

### Starters to share

*Rosemary bread (v)(g)*

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

*Beetroot with goat cheese & caramelized walnuts (v)(d)(n)*

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

*Puy lentils, celery, carrots, onion & datterino tomatoes (v)*

### Main courses to choose

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

*Potatoes gnocchi with fresh tomato sauce and basil (v) (g)*

*Home-made giant spaghetti with pecorino & black pepper (g)(d) Piz<sup>z</sup>a  
Vegetarian*

*Broccoli, Italian fries (v), spinach (v) & fried courgettes\*(v)(g)(d)*

### Dessert to share

*Tiramisu*

*Chocolate tart with raspberry sorbet*

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

*A discretionary gratuity of 13.5% will be added to your bill*  
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# IL BARETTO

*Wine Bar and Restaurant*

## Set Menu 2

*3 courses £69.00 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)*  
*Tuna Tartare (g)*

### Main courses to choose

*Maccheroni with black truffle (v)(g)(d)*  
*Home-made pappardelle with duck ragu (d) (g)*  
*Robata grilled tuna steak*  
*28 days air dried sirloin with rocket & parmesan salad (d)*

### Sides

*Broccoli, roasted potatoes Italian fries & spinach (v)*

### Dessert to share

*Tiramisu*  
*Chocolate tart with raspberry sorbet*  
*Selection of ice cream & sorbet*

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

*A discretionary gratuity of 13.5% will be added to your bill*  
*Menu prices are not negotiable and do not include water & coffee*