



When in Rome

IN COLLABORATION WITH ITALIAN RESTAURANT TAVERNA TRASTEVERE
AND FOUNDERS NICOLAS VAPORIDIS AND ALESSANDRO GRAPPELLI

13-30 November

TWO COURSE £48 | THREE COURSE £55

Includes a 150ml glass of Prosecco or Crodino Spritz



Antipasti STARTERS TO SHARE

select three of the following

Suppli alla Romana

Fried Roman style arancini in Bolognese sauce filled with mozzarella (V)

Polpette di carne in umido

Home-made meatballs cooked in tomato sauce

Carciofi alla Romana

Braised Roman-style Mammola artichokes (V)

Burrata con pomodoro concasse

Burrata with tomato concasse, caramelised onions, taggiasche olives and pesto (V)

Calamari fritti

Fried calamari



Primi & Secondi Piatte PASTA & MAINS

select one of the following

Spaghettoni alla carbonara

Home-made spaghetti carbonara

Mezzi paccheri con ricciola

Home-made paccheri with yellow tail, cherry tomatoes, chilli pepper, garlic

Saltimbocca alla Romana

Prime cut veal escalope topped with parma ham and sage served with veal jus

Guancia di manzo brasata al vino

Braised ox cheek in wine sauce served with creamy Italian mash

Tonnarelli cacio e pepe

Home-made squared section spaghetti in Pecorino Romano and black pepper sauce (V)

Melanzane alla Parmigiana

Baked aubergine layered with our tomato sauce, mozzarella and 24-month matured Parmigiano Reggiano (V)

Contorni SIDES

select one of the following

Patate al forno

Roasted potatoes

Spinaci all'agro

Steamed spinach olive oil and lemon

Insalata mista

Mixed leaves with tomatoes



Dolci

DESSERTS

select one of the following

Tiramisu' Classico

Classic tiramisu (V)

Rocher

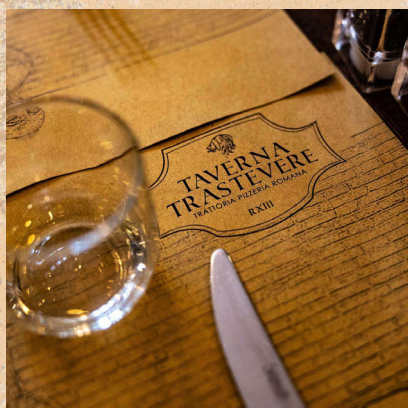
Pistachio chocolate rocher and raspberry sauce (V)

Millefoglie

Mille feuilles with chantilly cream and mixed berries sauce (V)

Lemon sorbet and Limoncello

Classic Italian finale (V)



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

When in Rome

ITALIAN REGIONAL WINES

13-30 November

Our Food and Beverage Director and wine expert, Serge Pradier, recommends the following exquisite selection of Italian wines, thoughtfully curated to complement this culinary experience.

White

GRILLO PARLANTE FONDO ANTICO, SICILY, 2020

Bright aromas of grapefruit, thyme, and white flowers. While the palate showcases a mouthwatering acidity and fresh long saline finish.

175ml **£8.50** 750ml **£36**

AMORI PINOT GRIGIO, ITALY, 2022/2023

An intense bouquet of tropical and citrus fruits. On the palate it is medium-bodied and perfectly balanced, supple and refreshing.

175ml **£7.70** 750ml **£33**

BEN IGT TOSCANA VERMENTINO, 2022

Intense yellow colour with golden nuances. Delicately floral with peach, honey-melon, and exotic fruit aromas.

750ml **£45**



Red

ARMIGERO SANGIOVESE DI ROMAGNA RISERVA, EMILIA DI ROMAGNA, ITALY, 2019

Red berry aromas with notes of vanilla, liquorice, and anise. Red and black cherry palate with some dried fruits.

175ml **£8** 750ml **£34**

AD ASTRA DOC MAREMMA, 2021

Nittardi Ad Astra DOC Maremma wine is an exquisite blend produced from the lush vineyards in southern Tuscany. This well-rounded wine carries a satisfying density of dark plum, black cherries, and delicate notes of spice.

750ml **£55**

BELCANTO CHIANTI CLASSICO DOCG, 2020

Rich ruby-red colour, juicy cherry and raspberry aromas with hints of Mediterranean herbs and floral notes on the nose. Medium bodied with soft and elegant tannins on the palate and with an important long-lasting finish.

750ml **£55**

CASANUOVA DI NITTARDI, VIGNA DOGHESSA, CHIANTI CLASSICO DOCG, 2020

Deep garnet red color. Intense red and black fruit character – ripe cherries and black currant dominate, with well-integrated chocolate and vanilla notes.

750ml **£75**

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