

Di Rita's AT N°2

Piccoli Piatti

6 courses of small plates each served with a complementary Italian Wine
79 pp

Pane e Olio

A selection of our artisan breads, baked in house, with Extra Virgin Olive Oil DOCG

Villa Sandi Prosecco

Straw yellow with fine, persistent perlage. Aroma is fruity and flowery with golden apples and small mountain flowers on the nose.

Gamberoni

Prawns cooked in white wine, onions, garlic & chilli

Gavi di Gavi

Honeysuckle on the nose, crisp and defined on palate, ripe pears and fresh balanced components

Cozze e Pancetta

Mussels cooked in cream, leeks & pancetta

Pecorino Pasetti

Pale yellow, with intense nose of citrus fruits, hints of hawthorn and orange blossom.

Polpette d'autore

Signature meatballs in traditional slow cooked pasta sauce & chilli

Rosso Piceno

With all that velvety texture and bright cherry scents and flavours, this is true Rosso Piceno

Fusilli Cingiale

La Molisana Fusilli pasta in a wild boar ragu

Nero D'Avola

Intense ruby-red in colour with aromas of ripe black cherries, blackberries and peppery spice

Dolce di Pasticceria

A choice of homemade dessert from our patisserie counter

Vino da Dessert

Your dessert wine will be confirmed on the evening of service.