

LA TRATTORIA

by Alfredo Russo

IL MERCATO REGIONALE



Regional Starter Served Buffet + Regional Main Course Option £35
drinks, dessert and service charge not included

LOMBARDIA
APRIL

The region of Milan, fashion, design & lakes
Main course to choose from:
Saffron Risotto & Ossobuco **OR**
Slow Cooked Ossobuco, "Gremolada" & Mash Potatos

VENETO
MAY

The region of Venice, carnival, glass & lagoon
Main course to choose from:
Tastasal Sausage Risotto
OR Asparagus & Eggs

TOSCANA
JUNE

The region of Florence, art, leather goods & wine
Main course to choose from:
Panzanella **OR** Caciucco & Toasted Focaccia
OR Fiorentina Steak (supplement £30)

SICILIA
JULY

The region of Palermo, sea, architecture & sweets
Main course to choose from:
Rice Arancine
OR Pasta alla Norma with Aubergine & Tomato

CALABRIA
AUGUST

The region of Reggio Calabria, chilli, sea & nature
Main course to choose from:
"Morzeddhu Cu a Pitta" Traditional Veal Tripe Sandwich
OR Fried Fish Cone "Cuoppo"

UMBRIA
SEPTEMBER

The region of Perugia, chocolate, spirituality & art
Main course to choose from:
Pappardelle with Black Truffle from Norcia
OR White Meat Stew "Fricco" from Gubbio

MARCHE
OCTOBER

The region of Ancona, olives, poetry & beaches
Main course to choose from:
Traditional "Vincisgrassi" Lasagna
OR Traditional "Brodetto" Fish Soup

EMILIA
ROMAGNA
NOVEMBER

The region of Bologna, ham, education & opera
Main course to choose from:
Broth Tortellini
OR Tagliatelle alla Bolognese