

SET MENU 48

L'ANIMA

£48.00 PER HEAD

STARTER

CRAB & SPICY TOMATO 'PASSATA'

MAIN

WOOD ROASTED TURBOT WITH ARTICHOKE & CALABRIAN SAUSAGE

DESSERT

ICE CREAM SELECTION

SET MENU 65

L'ANIMA

£65.00 PER HEAD

STARTER

VEAL FILLET CARPACCIO WITH PICKLED BLACK TRUFFLE &
PECORINO DI MOLITERNO

SOUP, RISOTTO & PASTA

MARSALA & DUCK LIVER RISOTTO

MAIN

SPIT ROAST LEG OF LAMB WITH CANNELLINI BEANS &
BLACK OLIVES

DESSERT

CHOCOLATE CAKE WITH SAFFRON PEAR & MASCARPONE

SET MENU 90

L'ANIMA

£90.00 PER HEAD

BENVENUTO

CROSTINI
PROSECCO DI VALDOBBIADENE 'JEIO', BISOL

STARTER

CHARCOAL SCALLOPS WITH N'DUJA & SALSA VERDE

SOUP, RISOTTO & PASTA

SAGE & PUMPKIN TORTELLI WITH 'FAMIGLIA GOTTARDI' BALSAMIC VINEGAR

MAINS

WILD COD WITH SMOKED AUBERGINE & JAR TOMATOES

BLACK SCOTCH BEEF TAGLIATA WITH BONE MARROW, 'OVINSARDO' &
MAGLIOCCO SAUCE

DESSERT

MALAGA SOUFFLÉ

VEGETARIAN SET MENU

L'ANIMA

PLEASE PRE CHOOSE ANY OF THE FOLLOWING VEGETARIAN DISHES

STARTERS

BURRATA D'ANDRIA WITH RED ONION JAM £9.50

HERBS TORTELLI £11.75

SOUP, RISOTTO & PASTA

PUMPKIN & MASCARPONE SOUP £9.50

PACCHERI 'ALLA NORMA' £11.00

MAIN

AUBERGINE PARMIGIANA £12.50

MUSHROOM RISOTTO £18.00