

SET MENU 48

L'ANIMA

£48.00 PER HEAD

STARTER

CRAB, AVOCADO & TOMATO WATER

MAIN

WOOD OVEN ROASTED TURBOT WITH CLAMS, PRAWNS & TOMATOES

DESSERT

ICE CREAM SELECTION

SET MENU 60

L'ANIMA

£60.00 PER HEAD

STARTER

BLACK ANGUS BEEF CARPACCIO WITH HOME MADE PICKLES &
PECORINO DI MOLITERNO

SOUP, RISOTTO & PASTA

ENGLISH ASPARAGUS RISOTTO

MAIN

SPIT ROAST LEG OF LAMB WITH CANNELLINI BEANS &
BLACK OLIVES

DESSERT

GIANDUJA CAKE WITH PISTACHIO ICE CREAM

SET MENU 80

L'ANIMA

£80.00 PER HEAD

BENVENUTO

CROSTINI

PROSECCO DI VALDOBBIADENE 'JEIO', BISOL

STARTER

CHARCOAL SCALLOPS WITH N'DUJA & SALSA VERDE

SOUP, RISOTTO & PASTA

WILD HERBS TORTELLI WITH 'FAMIGLIA GOTTARDI' BALSAMIC VINEGAR

MAINS

BARENTS SEA WILD COD WITH SMOKED AUBERGINE & JAR TOMATOES

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

DESSERT

WILD STRAWBERRY 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

WILD HERBS TORTELLI £11.75

SOUP, RISOTTO & PASTA

MINISTRONE £8.50

PACCHERI 'ALLA NORMA' £11.00

MAIN

AUBERGINE PARMIGIANA £12.50

ENGLISH ASPARAGUS RISOTTO £18.00