# Pierchic

## STARTER

CARPACCIO DI POLPO (GF, SF)

Octopus Carpaccio, Tomato Confit, Olive Tapenade

FIORI DI ZUCCA GRATINATI E ZUCCHINE (E, D, GF, V)

Ricotta and Parmesan Filled Zucchini Flowers, Tomato Sauce

VITELLO TONNATO (E)

Veal Loin, Tuna and Caper Sauce

## MIDDLE COURSE

TORTELLINI IN BRODO CON TARTUFO (E, D)

Capon Broth Tortellini with Truffle

CRESPELLA DI RICOTTA, CARCIOFI CON

Ricotta and Artichoke Crepe, Pecorino, Parmesan Cheese

## MAIN COURSE

FILETTO DI MANZO & DATTERI (D, GF)

Australian Angus Tenderloin, Parsnip, Date Chutney, Baby Carrot

#### DESSERT

PANETTONE (D, E)

BONGO FIORENTINO (D, E, V)

Profiterole with Chocolate Sauce

(GF) Gluten Free (LF) Lactose Free (E) Contains Egg (N) Contains Nuts (SE) Contains Sesame (D) Contains Dairy (VG) Vegan (SF) Contains Shellfish (S) Contains Soy (R) Raw Food/Crude (V) Vegetarian (LS) Locally Sourced (CS) Certified Sustainable

Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten.
Flerefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your

