



Tasting Menu

The Best of Bolton's

Dine

STARTERS

GAMBERONI MERIDIONALI
Pacific prawns with garlic, herbs and butter sauce.

FUNGHI DI CAMPAGNA
Forest mushrooms cooked in garlic, parsley, and olive oil.

PASTA

TAGLIOLINI CON GAMBERI E SPINACI
Tagliolini with prawn and spinach.

PAPPARDELLE ALFIE STYLE
Ribbon pasta with meatballs, mushrooms, tomato sauce, and cream.

MAIN COURSES

BRANZINO MARINARA
Fillets of sea bass in a clam and shrimp sauce

SALTIMBOCCA ALLA ROMANA
Veal with Parma ham and sage.

DESSERTS

TRADITIONAL ITALIAN TIRAMISU
coffee-soaked ladyfingers and mascarpone cream

PANNA COTTA AL CARAMELLO
Panna cotta with caramel sauce

£ 50

Wine

PROSECCO CA' DEL CONSOLE

A sparkling gem from the Veneto, effervescent embrace of floral aromas

PINOT GRIGIO TERRE DEL NOCE

Northern Italy, flavors of ripe melon and white peach, with a whisper of almond.

GAVI DI GAVI BROGLIA

Piedmont region, presents a delicate bouquet of white flowers, green apple, and hints of lemon zest.

PRIMITIVO SASSEO SALENTO ITG ALTEMURA

Salento, boasts a deep, alluring ruby hue and an enticing aroma of dark fruits, intermingled with hints of vanilla.

MONTEPULCIANO D'ABRUZZO DOC ZONIN

Abruzzo region, boasts a deep ruby color and a complex nose of dark fruits, spices, and a touch of earthiness

MOSCATO MONTEOLIVO D'ASTI DOC

Sweet wine from Asti in Northwestern Italy, notes of ripe peach, apricot, and orange blossom

£50

SERVICE CHARGE 12.5% AND COVER CHARGE NOT INCLUDED
FOR INQUIRIES PLEASE CALL
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