

£85 per person

NOCI

NIBBLES

Nocellara Olives & House Baked Focaccia pb

TO START

Burrata mulled poached pear, Aleppo chilli, roast pecans
& rosemary v *plant-based option available*

Insalata roast heritage beetroot, blood orange, pear & radicchio
salad pb

Capaccio rare-seared beef, figs, fennel, pomegranate, extra virgin
olive oil

Crudo rare seared sashimi tuna, fennel, blood orange, capers &
tarragon

MAINS

Turkey Porchetta Tuscan cassoulet, Brussel tops, orange & chestnut
pesto

Fregola Bedlam Farm roast pumpkins, cavolo nero, fregola, blood
orange, fennel & pomegranate salad pb

Beef Shin & Chianti Ragu chestnut & sage crumb, pappardelle pasta

Beef Filletto pan-roasted fillet of beef, celeriac, wild mushrooms &
tarragon

Pesce roast seabass, mussels, fregola & langoustine bisque

DESSERT

Tiramisu v

Mousse al Cioccolato chocolate mousse, sea salt, candied chestnut pb

Sgroppino Hackney gelato lemon sorbet, prosecco pb

Gorgonzola caramelised walnuts, honey, seeded crispbreads

TO FINISH

Coffee & Sugared Walnuts

v - vegetarian | pb - plant-based. Available for tables of 20 or more. A discretionary
service charge of 12.5% will be added to your bill.

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