

MORSO

@ Gail's Bakery

www.morsolondon.co.uk

#morsolondon

Pasta | Small Bites | Grappa

5 Courses

5 Courses Menu with Grappa Tasting

Arancini with pea & Pecorino sauce - Crispy risotto bites with tomato and mozzarella; creamy peas & Pecorino DOP sauce

MORSO's organic egg yolk Raviolo - A large Raviolo filled with homemade ricotta, baby spinach and an organic confit egg; butter & sage sauce; Parmigiano Reggiano

Salmone - Grappa & beetroot cured salmon; fennel salad; blood orange and balsamic vinegar dressing

Blood orange & Fregola - Sardinian fregola pasta salad with blood orange, fennel and rocket; balsamic dressing - *Veggie option*

Cheese board & Grappa tasting - Two of our premium Nonino Grappas accompanied by a selection of Italian cheese and home-made Ricotta

Prosecco Zabaione - Italian style custard made with organic Clarence Court egg, Prosecco & Marsala served with Savoirdi biscuits and winter fruits

Please make us aware of any allergies or dietary requirements