

SWI6 Bar & Kitchen

Supper Club

30th September

PIEDMONT.

ANTIPASTI.

Beef tartar

Veal tone

Bagna cauda and crudités

Bruschetta lardo and honey

Truffle and gorgonzola polenta chips

Roasted mixed pepper anchovies, and hazelnut

PRIMO.

AGNOLOTTI DEL PLIN

Homemade pasta, filled with beef & cabbage
with a butter & sage emulsion

SECONDO.

BRAISED OX CHEEK

Creamy polenta, wild mushrooms fresh white truffle

DOLCE.

BONET

Chocolate brulé, with amaretti bisquit