

TUSCANY.

SWIG Bar & Kitchen

Supper Club

22nd October

ANTIPASTI.

CROSTINI DI FEGATO

Thin slices of toasted rustic bread, topped with a rich chicken liver pâté

PANZANELLA

Refreshing salad with toasted croutons, juicy tomatoes, crisp cucumbers, red onions & fresh basil

PROSCIUTTO E MELONE

Tuscan ham & ripe melon

FINOCCHIONA E PECORINO

Tuscan salami & Tuscan pecorino

PRIMO.

GNUDI

Naked ravioli, ricotta and spinach, with nutmeg & parmesan
served with butter & sage emulsion

SECONDO.

BISTECCA ALLA FIORENTINA

Grilled T-bone steak

Sides

FAGIOLI ALL'UCCELLETTO

Soft, cannellini beans with tomatoes, sage & olive oil

VERDURE GRIGLIATE

Grilled seasonal vegetables

Patate al Rosmarino

Potatoes roasted with rosemary, garlic & sea salt

DOLCE.

CASTAGNACCIO

Rustic chestnut flour cake, with pine nuts, raisins & rosemary

CANTUCCI E VIN SANTO

Almond studded biscotti
served with a glass of Vin Santo, a sweet dessert wine