



# BUSTOPHER JONES

## ITALIAN MENU

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*£40 per person for four courses, a medium glass of Italian wine and a shot of Cornish Limoncello from Atlantic Distillery.*

### RED

Merlot/Corvina

Merlot/Pino Nero

### WHITE

Trebbiano/Garganega

Soave Classico

'P' Pinot Grigio

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### ANTIPASTI

*Focaccia - Mozzarella frita - Crostini neri - Salame e prosciutto - Olive  
Garlic and rosemary bread - Fried mozzarella balls - Chicken livers on toast -  
Cured meats - Olives*

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### PRIMI PIATTI

*Farfalle alle castagne, funghi selvatici, zucca e salvia  
Chestnut pasta with wild mushrooms, squash and crispy sage*

*Orecchiette ai broccoli, aglio, peperoncino e pangrattato  
Hand shaped pasta with broccoli, chilli, garlic and bread crumbs*

*Risotto in bianco con cavolo nero e pesto ai noccioli  
Parmesan risotto with cavolo nero and hazelnut pesto*

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### SECOND PIATTI

*Pollo nduja con aglio arrosto polenta e salsa di dragoncello  
Spicy cured meat marinated chicken with roast garlic polenta and tarragon sauce*

*Baccalà con pepperonta e salsa verde  
Hake with a pepper and tomato stew and herb sauce*

*Gnudi verde con carciofi e pecorino  
Ricotta and spinach dumplings with artichokes and sheep's cheese*

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### DOLCE

*Torta della nonna con sorbetto sogroppino  
Ricotta and pinenut tart with vodka and lemon sorbet*

*Zople con salsa di cioccolato  
Italian donuts with chocolate sauce*

