



TASTE OF MAGENTA

£70 3 COURSES

£80 4 COURSES

(SUPPLEMENTS NOT INCLUDED)

ANTIPASTI

FRIED SPIKY ARTICHOKE, JERUSALEM ARTICHOKE PUREE  
& PICKLED WALNUT

(*VERMENTINO DI BOLGHERI, GUADO AL TASSO, 2020*)

TUNA TARTARE W/ RASPBERRY VINEGAR, CANDIED OLIVES  
& BUFFALO MOZZARELLA EMULSION

(*ROSAMATI IGT, FATTORIA LE PUPILLE, TOSCANA 2020*)

BEETROOTS & FIG TARTLET, STRACCIATELLA CHEESE & APPLES  
(*DOLCETTO D'ALBA, GIACOMO FENOCCHIO, PIEMONTE 2020*)

DRESSED DORSET CRAB, APPLE GEL, DILL MAYO

(*VERDECA "TALO", SAN MARZANO, PUGLIA, 2020*)

RABBIT & DUCK "ROLATA", PARMA HAM, PRUNES  
& HAZELNUT FROM PIEDMONT

(*MASI MODELLO DELLE VENEZIA CORVINA, VENETO NV*)

PRIMI

CHESTNUT GNOCCHI, CHANTERELLE MUSHROOMS  
& TOASTED BUCKWHEAT GRAIN

(*VALPOLICELLA ALLEGRINI, VENETO 2019*)

GOATS CURD & LEMON TORTELLI WITH HERITAGE BEETROOTS  
& MARJORAM

(*"LU VERU PIACIRI" AL-CANTARA, ETNA, 2017*)

PUMPKIN AND GORGONZOLA CAPPELLACCI, COFFEE  
& AMARETTI BISCUIT

(*GAVI SAN PIETRO DOCG, TENUTA SAN PIETRO 2020*)

SCALLOPS RAVIOLO, SAMPHIRE W/ VERMOUTH & LAVENDER SAUCE  
[£4 SUPP]

(*"OCCHI DI CIUMI" AL-CANTARA, ETNA, 2019*)

HAND PINCHED AGNOLOTTI, SLOW COOKED BEEF  
& SMOKED CRÈME FRAICHE

(*MORELLINO DI SCANSANO DOCG, FATTORIA LE PUPILLE, TOSCANA 2020*)



## SECONDI

FERMENTED CAULIFLOWER, PORCINI VINAIGRETTE, COCOA BUTTER  
& BLACK TRUFFLE  
(*"SUR SUR" GRILLO, DONNAFUGATA, SICILY, 2020*)

FLAMED COD, CHARRED LEEKS, CLEMENTINE GEL  
& PARSLEY FOAM  
(*TENUTA S. LEONARDO SAUVIGNON BLANC 2020*)

SEARED HALIBUT W/ MUSHROOM JAM, LARDO, BORLOTTI BEANS,  
GIROLLES & NASTURTIUM BUTTER SAUCE  
[£5 SUPP]  
(*"BRAMITO" CHARDONNAY, ANTINORI, UMBRIA 2020*)

CHEF SELECTION OF MIDDLE WHITE PORK, QUINCE PUREE  
W/ POTATO AND CELERIAC CAKE  
(*CHIANTI CLASSICO, QUERCIABELLA, TOSCANA, 2018*)

ROASTED DUCK BREAST, PRUNE PUREE, CAVOLO NERO PESTO  
& SPICED JUS  
(*"FOCARA" PINOT NOIR, COLLI PESARESI MANCINI, MARCHE, 2018*)

## CONTORNI

BBQ PURPLE SPROUTING BROCCOLI, CHILI & LEMON

ITALIAN BITTER LEAVES SALAD

HASSELBACK POTATOES W/ WHIPPED STRACCHINO CHEESE

[ALL DISHES £5]

PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE  
ANY ALLERGIES OR INTOLERANCES.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
MAGENTARESTAURANT.CO.UK



## DOLCI

FIG LEAVES PANNA COTTA, PECAN CRUMBLE  
& FIGS COMPOTE  
(*MOSCATO D'ASTI, PRUNOTTO, 2019*)

MALDON SEA SALT & CARAMEL GANACHE W/  
VECCHIA ROMAGNA JELLY & PIEDMONT HAZELNUT  
(*SOLALTO, TOSCANA BIANCO PASSITO IGT, 2013*)

AMALFI LEMON CURD & OLIVE OIL  
CRUMBLE & CRISPY MERINGUE  
(*PROSECCO RADISE, VENETO, NV*)

ESPRESSO COFFEE MOUSSE & DARK CHOCOLATE SORBET  
W/ CRISPY PASTRY SHARDS & CHOCOLATE SAUCE  
(*QUINTA DO BOMFIM, DOW'S, 2009*)

SELECTION OF DRUNKEN ITALIAN CHEESES FIG  
& HAZELNUT BREAD W/ WINE JELLY  
[£3 SUPP]  
(*GRAHAMS, LBV PORT, 2014*)

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