



3 COURSES £70
4 COURSES £80

ANTIPASTI

HERITAGE BEETROOT CANNOLO, NON-DAIRY CHEESE,
TOASTED WALNUTS & COMPRESSED PEAR
(*DOLCETTO D'ALBA, PRUNOTTO, PIEDMONT, 2020*)

SALT BAKED CELERIAC, SLOW COOKED HEN EGG,
BLACK TRUFFLE & APPLE
(*"FOCARA" PINOT NOIR, COLLI PESARESI MANCINI, MARCHE, 2018*)

ORKNEY SCALLOPS CARPACCIO, SICILIAN BLOOD ORANGE
& RADICCHIO TARDIVO
[£4 SUPP]
(*VERMENTINO DI BOLGHERI, GUADO AL TASSO, TUSCANY, 2020*)

VENISON TARTARE, SMOKED BEETROOT GEL, CONFIT QUAIL
YOLK & BLACK SESAME CRACKERS
(*NEBBIOLO D'ALBA, 'BRUMO' SAN SILVESTRO, PIEDMONT, 2019*)

PRIMI

BUCKWHEAT CASERECCE WITH CAVOLO NERO PESTO
& TOASTED HAZELNUT
(*TENUTA S. LEONARDO, RIESLING, TRENTINO-ALTO ADIGE, 2020*)

MUSHROOMS & LEEKS CAPPELLETTI WITH
PARMESAN BROTH & PARSLEY OIL
(*VETTE DI SAN LEONARDO SAUVIGNON BLANC, TRENTINO-ALTO ADIGE, 2018*)

OCTOPUS & POTATOES TORTELLONE WITH
OCTOPUS CARPACCIO & YUZU GEL
(*ROERO ARNEIS, BRUNO GIACOSA, PIEDMONT, 2019*)

WILD BOAR & COCOA FAGOTTINI WITH 'ASSOLUTO' OF ONION
(*CHIANTI CLASSICO, QUERCIABELLA, TUSCANY, 2018*)



SECONDI

PEONY OF ROASTED HISPI CABBAGE, CREAMY POLENTA
& CRISPY SHALLOTS

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

WILD CORNISH SEABASS, BABY OCTOPUS &
MUSSELS 'CACIUCCO'

("SUR SUR" GRILLO, DONNAFUGATA, SICILY, 2020)

DOVER SOLE 'TURBANTI', LANGOUSTINE TARTARE
& CLAMS WITH BLOOD ORANGE BUTTER SAUCE

[£6 SUPP]

("BRAMITO" CHARDONNAY, ANTINORI, UMBRIA 2020)

CHARGRILLED BEEF RIB EYE, TURNIPS, CIME DI RAPA
PURÉE & RED WINE JUS

(BAROLO, GIACOMO FENOCCHIO, PIEDMONT, 2017)

CONTORNI

[ALL DISHES £5]

BBQ PURPLE SPROUTING BROCCOLI, CHILI & LEMON

KALE WITH CRISPY GUANCIALE & PUFFED RICE

HASSELBACK POTATOES WITH WHIPPED STRACCHINO CHEESE



DOLCI

CHESTNUT MONTE BIANCO
(*CHATEAU DERESZLA - TOKAJI ASZU 5 PUTTONYOS 2017*)

CHOCOLATE SOUFFLÉ
W/ HAZELNUT LIQUEUR ICE CREAM
(*FRANCIACORTA BRUT ROSÉ, CASTELVEDER, LOMBARDY NV*)

CINNAMON PANNACOTTA W/ POACHED PEAR
(*MOSCATO D'ASTI, PRUNOTTO, PIEDMONT 2019*)

YUZU & CLEMENTINE TART
W/ BLACK CURRANT SORBET
(*PROSECCO RADISE, SAN MARTINO, NV*)

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

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
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