



Festa del Maiale

4 COURSE PORK GRAZING DINNER

\$95pp

ANTIPASTO

Gnoccho fritto, pecorino fondant, Pino's Dolce Vita lardo
Croquette of pig's head terrine & nduja, pistachio pesto
Porchetta romana, mirto poached pear, endive, pecorino sardo

PASTA

Porcini striped cannelloni filled with slow roasted pork and potato,
parmesan fondue, burnt butter and crispy sage

SECONDI

"Lunch on Salami Day"

Pork-skin braciola, pork rib braised in tomato & roasted sausage,
with cime di rapa on soft polenta

DESSERT

Chocolate salami - chocolate, fig, biscuit, coffee liqueur