

# BADUZZI

## PICCOLO

*For the table*

*Contadino style cured meats w warm focaccia & Baduzzi pickles*

*Sicilian stuffed squid & crispy tentacles, cannellini beans & preserved lemon*

## POLPETTE & PASTA

*For the table*

*“Dodici ore” braised lamb meatballs w preserved lemon & rosemary*

*Wild venison meatballs, shiitake mushroom & cauliflower crema*

*Buttered maltagliati w duck & porcini ragu & candied pumpkin seeds*

## SECONDI

*For the table*

*Line-caught fish w wild spinach, oregano salsa & cacciucco reduction*

*Chicken saltimbocca w prosciutto di Parma, sweet corn purée & Ora’s Farm mushroom*

*Wood fired barbequed butcher’s cut w rocket & parmesan salad & 50/50 mash*

## DESSERTS

*For the table*

*Tiramisu w Baileys & amaretto*

*Valrhona chocolate “torta caprese” w raspberry sorbet & coconut espuma*



A TAVOLA  
NON SI INVECCHIA