



sette by scarpetta

## GROUP MENU 2

£120 per person

### ANTIPASTI

*{served to share}*

#### SEA BASS CRUDO

lemon confit, pink pepper, dill

#### BURRATA

puntarelle, anchovies, garlic

#### BRAISED SHORTRIBS

seasonal vegetables, farro risotto

### PASTA

*{served to share}*

#### LOBSTER TAGLIOLINI

tomato, spring onion, spicy breadcrumbs

#### RAVIOLI CACIO E PEPE

charred leek, brown butter, sage

### SECONDI

*{choice of}*

#### PASTRAMI BLACK ANGUS RIBEYE

potato mash, seasonal mushrooms

#### BLACK COD

caramelised fennel, tomato confit

#### GRAN RISERVA CARNAROLI RISOTTO

beetroot, goat cheese

### DOLCI

*{served to share}*

#### ORANGE & VANILLA CREAM PIE

vanilla crunch, ivoire namelaka, tonka gelato

#### PEANUT CHOCOLATE BROWNIE

manjari ganache, peanut butter cream, grapefruit gelato

*Please let us know if there are any allergies or dietary requirements.  
A discretionary service charge of 12.5% will be added to your bill.*