



campagnolo

Sunday Lunch

'THE CURE'S' SALUMI

COPPA DI TESTA | DRY CURED VENISON SAUSAGE | GUANCIALE | TESTA COTTO | PATÉ DI CAMPAGNA
Santa Margherita Brut Prosecco Di Valdobbiadene DOC

ANTIPASTI

MARINATED OLIVES spiced hazelnuts, orange | CRISPY CECI peperoncini, mint, citrus
OCTOPUS SALAD roasted peppers, cucumber, lemon | CARNE CRUDA grana padano, celery, pepe nero
SEARED ALBACORE TUNA salt roasted onions, treviso, chives
Rocca delle Macie Occhio A Vento Vermentino Maremma Toscana IGT 2006

PASTAS

TAGLIARINI pork ragú, basil, pecorino | HERB AGNOLOTTI potato, mascarpone, sage
PENNE zucca, ricotta, white bean, chili | CARNAROLI RISOTTO fennel, black olive, tarragon

PIZZAS

MARGHERITA fiordilatte, tomato, basil | BIANCA grana padano, garlic, olive oil
SALSICCIA rucola, chilis, parmigiano reggiano
Antinori Peppoli Chianti Classico DOCG 2006

SECONDI

POLDERSIDE CHICKEN 'the cure' fresh pork sausage, peperonata
ALBERTA BEEF FLANK STEAK gnudi, salsa verde | SLOPING HILLS PORK ROAST cotechino, cipolline, drippings

CONTORNI

FAGIOLI rosemary, tomato, crackling | ROASTED POTATOES sea salt, olive oil | KALE soffritto, lardo | POLENTA taleggio cheese
Fontanafredda Barbaresco DOCG 2004

DOLCI

PANNA COTTA vanilla, citrus, hazelnut | OLIVE OIL CAKE spice roasted pears, cinnamon crema
NUTELLA TART chocolate & frangelico | HOUSE MADE BISCOTTI & MERINGUES
Sant'Antimo Tenuta Il Poggione Vin Santo DOC 1999



MARCH 1 2009
Executive Chef
Robert Belcham