



DIETARY ALTERNATIVE MENU FESTIVO

piatti condividere

HH&Co 48-hour focaccia and a selection of antipasti for the table to share
(suitable vegetarian, vegan and gluten-free alternatives available on request)



insalata di sedano rapa

winter salad of celeriac and pear with Chanterelles and bitter leaves
(v / vg / gf)



arrosto di noci

nut roast of chestnuts, walnuts and leeks, seasonal trimmings
(v / vg / gf)



budino al cioccolato

set dark chocolate custard, Amarene cherries, pistachios
(v / vg / gf)



gorgonzola picante

served with preserved figs
(v / gf – vegan alternative unavailable for this course)



caff  con mentine al cioccolato

coffee and Summerdown peppermint thins
(v / vg / gf)