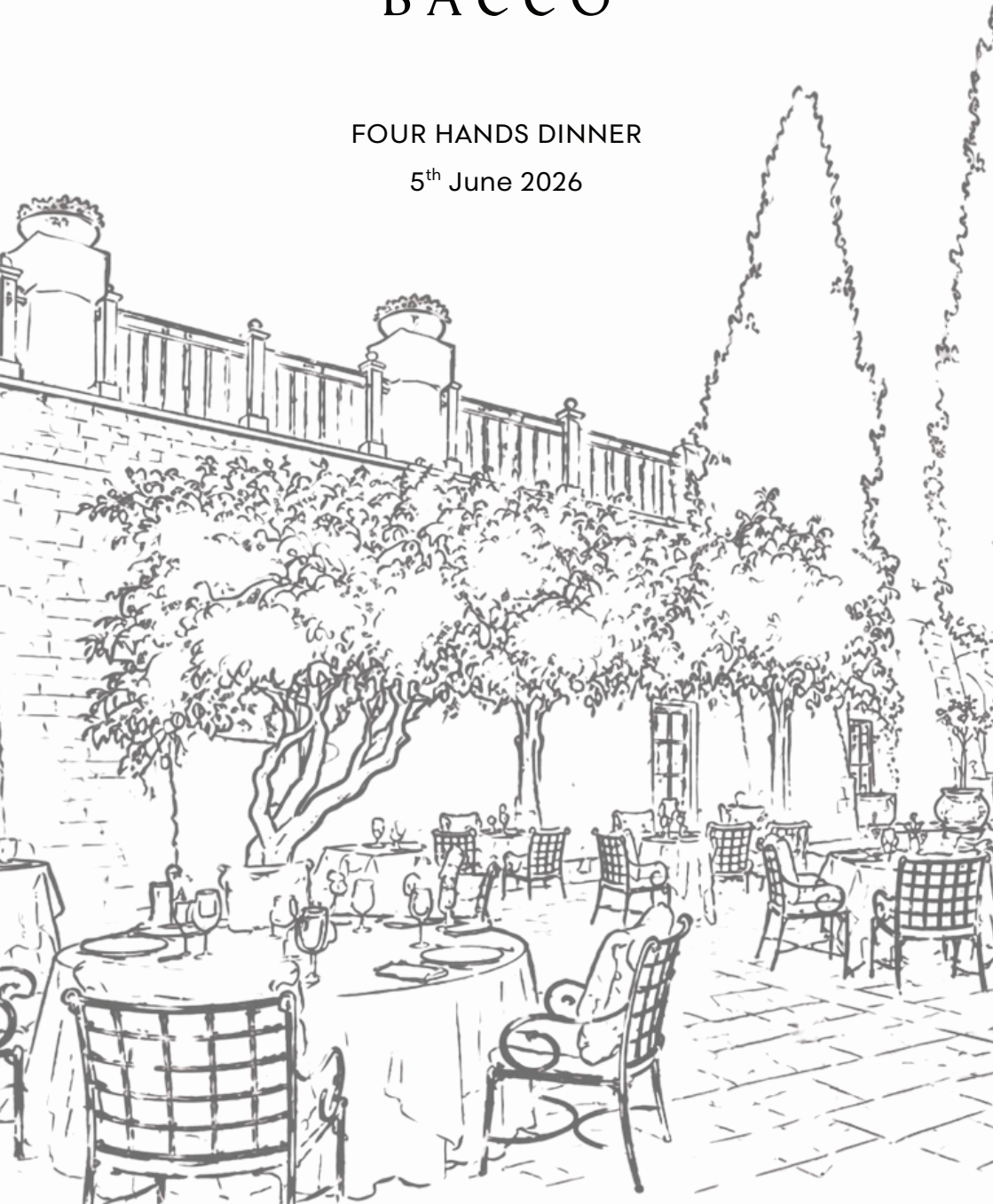


RISTORANTE BACCO

FOUR HANDS DINNER

5th June 2026



FOUR HANDS DINNER

A Curated Evening of Italian Gastronomy
Executive Chef Michael Lipscombe &
Guest Chef Thomas Ewer of Cicoria by Angela Hartnett, London

CICHETTI

TRUFFLE BURRATA
Gougère, early summer tomato
Astoria Butterfly Prosecco DOC, Veneto, Italy

ANTIPASTI

WHITE ASPARAGUS
Morel mushrooms, Elysium smoked salmon
Astoria Estro Chardonnay, Veneto, Italy

PRIMI

FRESH RICOTTA CAPPELLETTI
Homemade ricotta and spinach cappelletti, sage brown butter emulsion
Astoria Alisia Pinot Grigio, Veneto, Italy

SECONDI

CHARGRILLED LAMB ARROSTICINI
Salsa verde, squid ink mayonnaise, shaved fennel, pickled lemon, squid pangrattato
Graziano Prà Valpolicella La Morandina, Veneto, Italy

DOLCE

TIRAMISU
Chocolate amaretti cookie, mascarpone semifreddo,
crispy ladyfingers, espresso caramel
Angelo Negro Moscato d'Asti, Piedmont, Italy

CAFFÈ & PETIT FOURS

€140,00 per person including the wines