



# AN ITALIAN TASTING JOURNEY

*first stop: Veneto*

37-41 MORTIMER ST.  
LONDON W1T 3JH



£70  
PER PERSON

## AN ITALIAN TASTING JOURNEY

*first stop: Veneto*

### TRIO OF TRADITIONAL VENETIAN CICHETTI

**Baccalà Mantecato, Polenta Fritta**

*Whipped Salted Cod, Served With Crisp Fried Polenta*

**Carpaccio Alla Cipriani**

*Thinly Sliced Raw Beef, Lightly Seasoned And Served With  
A Classic Venetian Dressing*

**Triglia In Saor**

*Red Mullet, Sweet-And-Sour Onions With Vinegar,*

*Pine Nuts And Raisins*

*Paired with Gambellara Classico 'Monopolio', Cantina di  
Gambellara, 2024*

### PRIMO

**Bigoli All'Anatra**

*Handmade Whole-Wheat Pasta With Slow-Cooked Duck Ragù*

*Paired With Valpolicella Classico, Allegrini, 2024*

### SECONDO

**Seppie In Umido**

*Slow-Braised Cuttlefish With Tomato And White Wine, Served  
With White Polenta*

*Paired With Soave Classico 'Foscarino', Terrapieno, 2024*

### DOLCE

**Sgroppino & Crostoli**

*Lemon Sorbet Whipped With Prosecco, Served With*

*Crispy Venetian Carnival Pastries*

*Paired With Grappa Bianca Nardini Di Bassano Del Grappa*

*Please let our staff know if you have any allergies or dietary requirements, they will be able  
to adjust the menu accordingly.*

*All prices include VAT. A discretionary 13.5% service charge will be added to your bill.*

**@MORTIMERHOUSEKITCHEN**