



LOWDEN

SUMMER SERIES

ITALIAN GARDEN FEAST



A SUMMER EVENING INSPIRED BY THE FLAVOURS OF ITALY

ANTIPASTI

Warm Rosemary Focaccia 7
Whipped ricotta, roasted garlic and herb oil

Burrata & Isle of Wight Tomatoes 14
Burrata, balsamic, basil and fresh Tomatoes

Beef Carpaccio 12
Rocket, parmesan, capers and lemon

Fritto Misto 11
Crispy squid, king prawns and courgette with saffron aioli

Arancini 9
Wild mushroom arancini, parmesan cream

Italian Board 16
Prosciutto di Parma, salami, marinated olives, artichokes, focaccia and parmesan. Perfect for sharing

SECONDO

Porchetta 18
Slow-roasted pork belly & loin, stuffed with fennel, garlic and herbs, salsa verde & grilled courgette

Whole Sea Bass 20
Roasted whole with lemon, capers, olives and parsley

Bistecca Fiorentina
Dry Aged Steak cooked over Charcoal. Served with rosemary potatoes, grilled vegetables, rocket & parmesan salad and Italian salsa verde.

10oz Sirloin 28
32oz T-Bone for 2 68

Courgette Lasagne (V) 18
Layers of pasta, homegrown courgette and a lemon bechamel. Dressed rocket and Garlic Bread

SIDES

Rosemary & Parmesan Potatoes 5 Charred Tenderstem Broccoli 5 Rocket & Parmesan Salad 5
Grilled Homegrown Courgette with Mint 5 House Fries 4

DOLCI

Classic Tiramisu 9

Amalfi Lemon Tart 9

Affogato 7

Vanilla ice cream with hot espresso