



THE  
WINDMILL  
FINE FOOD & ALES  
— SINCE 1794 —

# THE WINDMILL

## SPECIAL ITALIAN MENU

£35 FOR 3 COURSES

*Torched Padrón Peppers For The Table*

### Starters

#### BRUSCHETTA AL POMODORO

Bruschetta with burrata, macerated isle of white tomatoes, basil pesto & basil oil

*Perfectly Paired with either a Pinot Grigio or New Zealand Sauvignon Blanc*

### Mains

#### ORTO TOSCANO

Creamy cannellini beans, charred courgette, baby tomatoes, salsa verde, crispy Cavolo Nero

*Perfectly paired with either, by the bottle: Gavi, Sancerre or Albariño.*

*By the glass: New Zealand Sauvignon Blanc*

#### PAN SEARED SEABASS

Creamy cannellini beans, salsa verde, charred lemon, crispy cavolo Nero

*Perfectly paired with either, by the bottle: Sancerre, Albariño or Gavi.*

*By the glass: New Zealand Sauvignon Blanc*

#### BRAISED BEEF SHIN & SHORT RIB RAGU

Pappardelle with lemon & parmesan crispy breadcrumbs, garlic focaccia

*Perfectly paired with either, by the bottle: Rioja, Albariño or Sancerre.*

*By the glass: New Zealand Sauvignon Blanc*

### Dessert

#### TIRAMISU CLASSICO

Traditional tiramisu with espresso-soaked ladyfingers, mascarpone cream, cocoa powder

Contains raw alcohol, Khaluah & masala

*Perfectly paired with a freshly brewed espresso, coffee liqueur or after-dinner cocktail*

THE WINDMILL

*"Chi mangia bene, vive bene."*

*Those who eat well, live well.*