

*THE MAGIC OF...*  
***EMILIA-ROMAGNA***

with Pollini at Ladbroke Hall

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24.05.26

## Starters (antipasto)

Piadina Romagnola and gnocco fritto  
Squacquerone di Romagna DOP  
Selection of Mora Romagnola cured meats  
*(Saludecio, Emilia-Romagna)*

Erbazzone

Spinach, ricotta and Parmigiano  
*Reggiano 36 month, savoury pie*

Wild bitter leaves

*Simply dressed with extra virgin olive oil*

## Pasta (primo)

Traditional lasagna with spinach pasta  
*Traditional family recipe pork ragù, béchamel*

Strozzapreti with peas and wild herbs

*Fresh pasta with peas and strigoli*

## Main Course (secondo)

Free-range chicken, braised and lightly roasted with a light tomato touch  
Roasted potatoes

## Dessert (Dolci)

Traditional Zuppa Inglese  
*Classic custard, chocolate custard, sponge and Alchermes*



 Sera

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