

NEGRONI CELEBRATION

In honour of Negroni Week, this month we have curated a collection of dishes that can be enjoyed individually or as a Tutto tasting menu. We're celebrating the essence of the Negroni cocktail with flavours that complement the ingredients and the classic Italian style synonymous with the Negroni.

ANTIPASTI

Olive - Giant Amalfi olives, citrus zest (vg)	4
Arancini baccala - Salt cod, lemon, parsley	6
Burrata - Prosciutto di Parma, basil	12

SECONDI

Spigola agro-dolce - Seabass, peppers, taggiasca olive	19
- or -	
Zucca Tortelloni - Pumpkin, crispy sage, butter broth, crushed amaretti (v)	13

DOLCE

Panna cotta - Gin & tonic	7
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Tutto tasting - one of everything! Plus a Negroni of your choice	50
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NEGRONIS

12 EACH

Nogroni (for designated drivers) - acorn bitter, acorn aromatic, acorn sweet
Negroni - Beefeater, Campari, Antica Formula
Dutch Count Negroni - Old Simon Genever, Campari, Antica formula
Kingston Negroni - Wray & Nephew, Antica Formula, Campari
Mezcal Negroni - Mezcal, Campari, Antica Formula
Negroni Tredici - Beefeater, Cynar, Campari, Antica Formula
Orange Negroni - Vodka, Campari, Antica Formula
Rhubarb Lucca Negroni - Beefeater, Campari, Antica Formula,
White Negroni - Beefeater, Suze, Lillet Blanc
Rosemary Negroni - Rosemary Beefeater, Campari, Antica Formula
Chocolate Negroni - Beefeater, Campari, Grand Marnier, Antica Formula, Chocolate bitters
Cherry Negroni - Beefeater, Campari, Maraschino
Negroni Sbagliato - Beefeater, Campari, Antica Formula, Prosecco

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please advise your waiter if you have any allergens or dietary requirements.

@SYCAMORE_RESTAURANT

Negroni
Week

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VINO • CUCINA