



---

## Postcard Series

*Lombardia - The home of Alessandro Pavoni*

Wednesday 16th April 2025

### **MONDEGHINI**

Milanese meatballs with lemon mayonnaise

### **LUMACHE CON POLENTA**

Brescian-style snails cooked with silverbeet,  
served with polenta and Parmigiano Reggiano

*This recipe is from Chef Alessandro Pavoni's favourite auntie who used to make it for him every Friday when he was young. She was famous across town for her snails! And a meal in Lombardy doesn't count without polenta.*

### **OSSOBUCCO DI VITELLO CON RISOTTO ALL MILANESE**

Alessandro's signature aged Carnaroli risotto  
with saffron, Parmigiano Reggiano and veal bone marrow,  
topped with veal ossobuco braised in a rich veal and vegetable stock

*Pasta and mains served together, as tradition of Lombardy – with the Ossobuco over the risotto. Chef Alessandro Pavoni used to enjoy Risotto alla Milanese made by his mum every Sunday and enjoyed Ossobuco in the colder, winter months. This is still his all-time favourite risotto.*

### **INSALATA MISTA**

Mixed leaf salad with citrus dressing

### **TORTA PARADISO**

Traditional Paradise sponge cake from Mantua  
served with cream and lemon mascarpone

*Each of these dishes tells the story of Lombardy's rich culinary history and cultural exchanges over the centuries, along with Chef Alessandro Pavoni's childhood dishes which remind him of his famiglia! We hope you enjoy them as much as he does.*

*Buon Appetito!*

89pp

*Menu is subject to change without notice. A processing fee applies to all cards.*