

## THE GATE HAMMERSMITH LIMITED EDITION MENU: A TRIP TO ITALY

Dinner from Monday 24th - Friday 28th January 2022  
3 course menu with glass of Prosecco (125ml) £36pp

### APERITIF

Glass of Prosecco  
La Cavea, Veneto Italy - 125ml glass

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### STARTER

Aubergine Parmigiana VE  
baked aubergine with vegan mozzarella,  
spicy vegan 'nduja, basil & tomato sauce

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### MAIN COURSE

Mushroom Agnolotti VE  
homemade fresh pasta parcels filled with oyster mushroom,  
garlic & thyme duxelles, served with creamy cep sauce

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### SIDE

Zucchini Gratinati VE  
roasted courgette topped with herb crust

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### DESSERT

Delizia al Limone VE  
Genoise sponge filled with lemon & vanilla custard, finished  
with a lemon glaze & crème Chantilly

VE vegan | GF gluten free | N contains nuts

Allergen information is available upon request, please check before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes cannot be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

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## MENU NOTES & CURIOSITIES

### Aperitif (Prosecco, La Cavea, Veneto)

La Cavea wines are made at the Cantina Colli Vicentini, and the name 'La Cavea' refers to the beautiful Roman architecture of Vicenza in northeastern Italy. Light straw yellow in color, this wine has an elegant bouquet and aromas of apples and pears. Fresh and fruity on the palate with hints of flowers and a crisp, dry finish.

### Starter (Aubergine Parmigiana)

A lot of regions in Italy claim the invention and all of them could be true: Sicily, Naples and also Puglia and Calabria. Each region prepares its own version, just like our chefs, and all are equally delicious.

In Sicilian dialect "Parmigiana" indicates the slats of wood in the window shutters, which remind us of the overlapping eggplant and sauce layers. Some also believe Parmigiana came from Parma in the north of Italy but it is not part of Parma food so this is unlikely.

Some suspect that the first "Parmigiana" used pumpkin or zucchini so the recipe could be older than first believed. Later it was found that using eggplant worked the best but of course it could be personal preference. Our version combines the Neapolitan style with Calabrian topping of spicy 'nduja spread.

### Main (Agnolotti)

Agnolotti are an institution for anyone living in Piedmont and are included in the official specialities of traditional Piedmontese gastronomy. A peculiarity considering that elsewhere this type of filled pasta is called "raviolo". There is no sure theory on the history of the name and some believe that this is associated to a ring called aneolus used to shape the pasta and different from the square parcel used in other regions.

Another popular theory on the Agnolotti name is that it derived from a famous chef in the Monferrato region called Angiolino who was also know as "Angelot".

Usually the traditional filling in Piedmontese cuisine is meat based, however there are now several vegan variations which have become popular. Our version has mushroom based filling flavoured with garlic and thyme.

### Dessert (Delizia)

A génoise, also known as Genoese cake or Genovese cake, is an Italian sponge cake named after the city of Genoa and associated with Italian and French cuisine.

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