



*Getti*

IL PIACERE DI MANGIARE  
LA CUCINA ITALIANA  
SEMPLICE E BUONA

*Getti*

42 MARYLEBONE HIGH STREET  
LONDON W1U 5HD  
T: 020 7486 3753  
F: 020 7486 7084

16/17 JERMYN STREET  
LONDON SW1Y 6LT  
T: 020 7734 7334  
F: 020 7734 7924

[WWW.GETTI.COM](http://WWW.GETTI.COM)

AT **GETTI**, WE BELIEVE RECIPES THAT HAVE STOOD THE TEST OF TIME, REFINED BY THE PALATES OF MANY GENERATIONS, ARE WORTH RESPECTING AND RENEWING.

THIS IS WHY WE ENCOURAGE OUR CHEFS TO TAKE ADVANTAGE OF ITALY'S HUGE REGIONAL CULINARY HERITAGE AND INVITE THEM TO RECREATE THE TASTES OF THEIR CHILDHOOD.

OUR CURRENT EXECUTIVE CHEF IS GIULIO ROSSI FROM TUSCANY



## THEATRE MENU

### 2 COURSES

#### STARTER CHOICE OF

##### **RIBOLLITA**

Traditional hearty soup of bread and seasonal vegetables (v)

##### **ALICI ALLA MOLISANA**

Fontina cheese, garlic and parsley breaded anchovies

##### **FUNGHI AL GORGONZOLA**

Grilled flat mushrooms with gorgonzola cheese ( V )

#### MAIN COURSE CHOICE OF

##### **PACCHERI CACIO E PEPE**

Fresh egg pasta with pecorino cheese, parmesan and black peppercorns (v)

##### **BRASATO AL CHIANTI**

Slow roasted topside beef, carrots, celery in a chianti wine sauce served with Borrettane onion

##### **PIZZA ALLA PESCATORA**

Mussels, squid and prawns with parsley garlic and tomato sauce

#### DESSERT CHOICE OF

##### **TORTA DI CAROTE**

Carrot cake

##### **BANOFFE PIE**

V Suitable for vegetarians

A suggested optional gratuity of 12.5% will be added to your bill.  
Major credit cards accepted. Prices are inclusive of VAT.

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