

WELCOME TO THE ITALIAN SUMMER TASTE!

Chef Davide Foschi is coming to Great Guns Social,
offering a special dinner with
amazing Italian flavours!

Growing up in a small town neighbouring Rome,
Davide had been discovering his passion for cooking
since he was a boy.

His vision and style is influenced by some of the best in the
industry through his work in 5 starred hotels such as:

The Savoy, London
Ritz-Carlton, Bahrain
Ritz-Carlton, Grand Cayman
Club Gascon, London (Michelin Starred)

To chose is from
Meat & Fish or Vegetarian
5-course menus.

Traditional Italian flavours with a modern twist will be
brought to you using locally sourced seasonal produce.

We wish for you to have a wonderful time
and
to learn more about Italian food.

Look forward to seeing you!
Chef Davide
&
Great Guns Social Team

ITALIAN SUMMER TASTE

5 COURSE MENU

BY DAVIDE FOSCHI

LET US TAKE YOU ON A JOURNEY
OF REFINED ITALIAN FLAVOURS

THURSDAY
9TH JUNE 2022

FROM 6PM



GREAT GUNS SOCIAL
BAR & RESTAURANT

96 SOUTHWARK BRIDGE RD
LONDON SE1 0EF

LAND AND SEA

WELCOMING BITES

BROAD BEANS , PECORINO ROMANO

REVISITED PANZANELLA

POLENTA, GUANCIALE

ASPARAGUS

DIFFERENT ASPARAGUS, CURED EGG YOLK WITH INSERT OF
WHITE ASPARAGUS CREAM

FAGOTTINI

FAGOTTINI PASTA FILLED WITH STRACCIATELLA CHEESE,
COURGETTE FLOWERS AND ANCHOVIES,
COURGETTE SAUCES

SWORDFISH

SWORDFISH, EGGPLANT CAVIAR, CARROTS,
FISH FUMET SAUCE, BOTTARGA

TART

LEMON MERINGUE TART

THE MENU MAY BE SUBJECT TO SLIGHT CHANGES

ALL OUR ALLERGEN INFORMATIONS CONTAINED IN EACH DISH ARE AVAILABLE IN OUR ONLINE PAGE.
OUR FOOD AND DRINKS ARE PREPARED IN FOOD AREAS WHERE CROSS-CONTAMINATION MAY OCCUR AND OUR
MENU DESCRIPTIONS DO NOT INCLUDE ALL INGRIDIENTS.

IF YOU HAVE ANY QUESTION, ALLERGIES, OR INTOLLERANCE, OR NEED HELP ACCESSING OUR ALLERGEN
INFORMATIONS, PLEASE LET US KNOW BEFORE ORDERING.

THANK YOU.

FROM THE GARDEN

WELCOMING BITES

CHICKPEAS FARINATA, EGGPLANT,
FRESH RICOTTA CHEESE

REVISITED PANZANELLA

POLENTA, WILD HERBS

ASPARAGUS

DIFFERENT ASPARAGUS, CURED EGG YOLK WITH INSERT OF WHITE
ASPARAGUS CREAM

FAGOTTINI

FAGOTTINI PASTA FILLED WITH STRACCIATELLA CHEESE,
COURGETTE FLOWERS AND COURGETTE SAUCES

ARTICHOKE

ARTICHOKE, LEEK, RED PEPPER SAUCE, MINT OIL

TART

LEMON MERINGUE TART

THE MENU MAY BE SUBJECT TO SLIGHT CHANGES

CHEESES PRESENT IN THIS MENU ARE VEGETARIAN

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