

Sample Dinner Menu March 2011

Available from 7.00pm to 11pm Monday to Saturday

First course

'Burrata' with aubergine purée & oven baked cherry tomato 12
Marinated octopus with new potatoes & black olives 12
Scallops with pear & mustard purée, beetroot dressing 12
White crab meat with tomato & avocado 14
Sliced Parma ham 10
Veal carpaccio with shimeji mushrooms & parmesan 12
Thinly sliced poached Ox tongue with salsa verde 10

Salads

Side salads 4 First course 8 Main course 12
Mixed green leaf.
Avocado, spinach, bacon
Tomato & onion or mozzarella
Fennel & radish
Tomato & onion or Buffalo mozzarella

Soup, pasta & risotto

For main course portion size please add 4 to the price

Pumpkin soup with radicchio 10
Spaghettini with tomato & basil 10
Black Tagliolini with crab & courgette 13
Linguine with lobster, sweet chilli, garlic & parsley 16
Mallorreddus with Italian sausage & pecorino cheese 14
Ossobucco Ravioli 14
Aubergine & smoked ricotta tortelli with sun dried tomatoes & pecan nuts 12
Risotto with Norcia truffle & castelmagno cheese 18
Please allow 20 minutes preparation time

Main course

Pan fried John Dory with chickpea & Swiss chard 23
Grilled King prawns with cherry tomatoes, capers & mixed leaves 24
Pan fried sea bass with artichoke purée & 'barba di frate' 25
Veal Milanese with rocket & cherry tomatoes 28
Roast squab pigeon with truffle polenta & morel mushrooms 22
Roast duck breast with braised onion & mustard fruit chutney 24

Grill

Fillet steak 26	Rib eye steak 22	Tuna steak 19
Lamb cutlets 19	Organic salmon 22	Wild sea bass 22
Organic chicken paillard 17		Swordfish steak 19

Vegetable & Potato

sautéed with garlic, chilli or butter, or simply steamed 4

Steamed new potatoes	Roast garlic potatoes	Potato purée
French Beans	Spinach	Broccoli
Fried courgettes 5		Asparagus 5

Dessert

Classic tiramisu 7
Chocolate profiterole with custard cream 7
Limoncello & pistachio crème brûlée 7
Ginger pannacotta with caramel sauce 7
Thin apple tart with vanilla ice-cream 7
Hot chocolate fondant with pistachio ice-cream 7
Selection of four Italian cheeses 12
Homemade ice-creams 7
Plate of fresh fruit 10

All prices are in pounds sterling & 20% vat
A discretionary 12.5% service charge will be added to your final bill