

Sample Dinner Menu December 2011

Available from 7.00pm to 11pm Monday to Saturday

First course

'Burrata' cheese with roast peppers 12
Mixed wild mushroom salad with gorgonzola dressing 14
Selection of grilled vegetables with pan fried goat's cheese 12
Lobster salad with Sardinian cous cous & avocado purée 24
Crab salad with diced tomato & avocado purée 14
Pan fried diver caught scallops with fennel purée & saffron reduction 16
Veal carpaccio, rocket, parmesan & black truffle 14
Sliced Parma ham with deep fried mozzarella with anchovy 12

Salads

Side salads 4 First course 8 Main course 12
Green or mixed salad
French bean, sundried tomato & goat's cheese
Tomato & onion or mozzarella
Cherry tomato, bottarga & fresh basil 6
Endive & gorgonzola
Rocket & parmesan

Soup, pasta & risotto

For main course portion size please add 4 to the price

Borlotti bean soup with short pasta, potato & chilli oil 10
Spaghetti with tomato & fresh basil 10
Chestnut Tagliatelle & mixed wild mushrooms 14
Black tagliolini, crab & courgettes 16
Linguine with lobster, sweet chilli, garlic & parsley 18
Strozzapreti with wild boar ragout & pecorino cheese 14
Pheasant ravioli with rosemary sauce 15
Beetroot & smoked ricotta Tortelli with sage & poppy seeds 14
Classic lasagna 15
Please allow 20 minutes preparation time

Main course

Pan fried monkfish with sautéed spinach, cherry tomatoes, capers & oregano 24
Roast cod with castelluccio lentils & parsley sauce 22
Roast wild sea bass with fregola & razor clams 28
Veal fillet medallions with aubergine millefeuille, green beans & pancetta 28
Pan fried venison saddle, soft polenta & porcini mushrooms 24
Braised lamb with potato purée, red onions & balsamic sauce 24

Grill

Fillet steak 28	Rib eye steak 22	Tuna 20
Lamb cutlets 20	Salmon 19	Sea Bass 26
Chicken paillard 17		Swordfish steak 19

Vegetable & Potato

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

Spinach	Roast garlic potatoes	Mashed potato
Broccoli	Mushrooms	Truffle mashed potato 6
Fried courgettes 5		Steamed new potatoes

Dessert

Classic tiramisu 8
Zuppa Inglese 8
Limoncello & pistachio crème brûlée 8
Sicilian cannolo with pistachio ice-cream 8
Ginger pannacotta with caramel sauce 8
Chocolate 'torta caprese' with limoncello ice cream 8
Mirto berry crème brulée 12
Homemade ice-creams 6
Affogato 5.5
Plate of fresh fruit 10
Selection of four Italian cheeses 12
Petit fours 6

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