

# Sample Dinner Menu August 2010

## First course

'Burrata' mozzarella with cold roasted peppers 9  
Asparagus with poached chicken egg & black truffle 10  
French bean & new potato salad with black truffle 9  
White crab meat with tomato & avocado 12  
Seared tuna, soy dressing & raw vegetables 9  
Sliced Parma ham with cantaloupe melon 9  
'Vitello tonnato' thinly sliced veal with a tuna dressing 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*

Asparagus soup 8  
Spaghettini with tomato & basil 9  
Black Tagliolini with crab & courgette 12  
Linguine with lobster, sweet chilli, garlic & parsley 16  
Four cheese & truffle ravioli with sage 12  
Orecchiette with Italian sausage & Pecorino 12  
Risotto with mint & courgette flower 16  
*Please allow 20 minutes preparation time*  
Classic lasagna 14

## Main course

Grilled halibut, fennel, olives & sundried tomato 22  
Roast monkfish wrapped in Parma ham with pea purée & carrots 20  
Steamed sea bream with cannellini beans, tomato & razor clams 19  
Chicken breast filled with n'duja, a spicy pork sausage from Calabria, with lentils 18  
Beef tagliata with sautéed new potatoes & braised red onion 22  
Pan fried calf's liver with spinach, saltanas & balsamic vinegar 18

## Grill

Fillet steak 24	Veal Chop 26	Tuna steak 18
Lamb cutlets 18	Rib eye steak 19	Wild sea bass 22
Organic chicken paillard 16	Organic wild salmon 18	Swordfish steak 16

## 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  
Lemon polenta cake with vanilla ice-cream 7  
Ginger pannacotta with mixed berries 7  
Orange zabaglione with fresh strawberries 7  
Peach melba with vanilla ice-cream 7  
Dark chocolate mousse 7  
Selection of four Italian cheeses 12  
Homemade ice-creams 7  
Plate of fresh fruit 10