

Gluten Free Menu

First course

- Burrata with artichoke & Swiss chard 20
Octopus carpaccio with fennel & orange 20
Fresh hand-picked crab with avocado & citrus 28
Vitello tonnato, poached veal with a creamy tuna mayonnaise 24
Selection of cured meats; *Parma ham, bresaola, capocollo, salami* 24

Side salads

- Green salad 6 Tomato & mozzarella 8 Rocket & parmesan 8

Gluten Free pasta, risotto & soup

- Soup of the day 14
Green minestrone soup 16
Tagliatelle with mixed mushrooms & black truffle 32 / 38
Tagliatelle with lobster, garlic, tomato & chilli 44 / 50
Tagliatelle with lamb, broad beans & pecorino 30 / 36
Risotto with fresh morel mushrooms 38 / 44
Please note the risotto takes 20 minutes to prepare

For more information on dishes that may contain allergens,

Please ask your server

Main course

- Pan fried cod with artichokes & ‘barba di frate’ 41
Roast halibut with spring vegetables & creamy morels 47
Pan fried veal cutlet with mashed potato & porcini mushrooms 52
Fillet of beef Rossini with spinach, foie gras & black truffle 62

From the grill

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| Organic salmon 33 | Veal cutlet 47 |
| Seabass 37 | Beef rib eye 41 |
| Lamb cutlets 39 | Beef fillet 49 |

Vegetables & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

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| Mashed potatoes 6 | Broccoli 8 | Green beans 8 |
| New potatoes 6 | Spinach 8 | Grilled peppers 8 |
| Mixed mushrooms 9 | | Barba di frate 8 |

Desserts

- Amaretto crème brûlée 12
- Homemade gelati & sorbetti (3 scoops) 10;
Bacio, salted caramel & vanilla gelati
Mango, lemon & coconut sorbetti
- Selection of four Italian cheeses with Sicilian honey, pecan & grapes 20;
Rocchetta – pasteurised sheep, cow & goats’ cheese from Piedmont
Ziezig Caverna- pasteurised goat’s milk from Trentino
Pecorino- raw sheep’s milk from Sardinia
Blue Di Capra- pasteurised goat’s milk from Veneto
- Affogato - *Vanilla gelato topped with espresso coffee* 9
- Petit fours 14

A 15% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum ‘Wage before counting any tips or service charges you choose to pay