

First course

Bread basket; *Focaccia, Sundried tomato & rosemary, Grissini, Multi-seed, pane carasau* 5

Burrata with artichoke, Swiss chard 20

English asparagus with deep fried egg & crispy pancetta 26

Octopus carpaccio with fennel & orange 20

Fresh hand-picked crab with avocado & citrus 28

Parma ham with mozzarella & caponata 20

Vitello tonnato, poached veal fillet with a creamy tuna mayonnaise 24

Selection of cured meats; *Parma ham, bresaola, capocollo, salami* 24

Side salads

Green leaf salad 6

Tomato & mozzarella 8

Rocket & parmesan 8

Pasta & soup

All long pasta dishes can be made with gluten free pasta

Soup of the day 14

Green minestrone soup 16

Pappardelle with mixed mushrooms & black truffle 32 / 38

Linguine with lobster, garlic, chilli & tomato 44 / 50

Classic Lasagna with beef & veal ragu 27

Asparagus & ricotta tortelli in butter & sage 30 / 36

Cavatelli with lamb, broad beans & pecorino 30 / 36

Risotto with fresh morel mushrooms 38 / 44

Please note that the risotto takes 20 minutes to prepare

A full gluten free, vegan & vegetarian menu is available on request.

*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
- Fillet of beef Rossini with spinach, foie gras & black truffle 62
- Pan fried veal cutlet with truffle mashed potato & porcini mushrooms 52
- Herb-crusted cannon of lamb with beetroot, asparagus & fondant potato 49

From the grill

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

Side Dishes

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

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| Mashed potato 6 | Mixed mushrooms 9 | Broccoli 8 |
| New potatoes 6 | Barba di frate 8 | Green beans 8 |
| Zucchini & parmesan
Fritti 9 | Grilled peppers 8 | Spinach 8 |

Desserts

- Amaretto crème brûlée with almond tuille 12
- Chocolate cheesecake with orange ripple gelato 14
- Classic tiramisu 14
- Sicilian cannolo with bacio gelato 14
- Coffee & pecan tart with caramel gelato 14
- Homemade gelati & sorbetti (3 scoops) 10;
- Bacio, salted caramel & vanilla gelati
- Mango, lemon & coconut sorbetti
- Affogato- *Vanilla gelato topped with espresso coffee* 9
- Petit fours 14
- Selection of four Italian cheeses with Sicilian honey, pecan & grapes 20;
- Rocchetta – pasteurised sheep, cow & goats' cheese from Piedmont
- Fontina- unpasteurised cow's milk from Valle D'Aosta
- Pecorino- raw sheep's milk from Sardinia
- Blue Di Capra- pasteurised goat's milk from Veneto

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