

# 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  
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  
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*