

## Sample A la Carte Menu August 2018

### First course

- Burrata with chilled tomato soup 12
- Ricotta & mint filled courgette flowers with a spicy tomato sauce 16
- Deep fried calamari with tartar sauce 15
- Seared tuna with broad beans, orange & tomato concasse 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Beef fillet carpaccio with rocket & parmesan 16
- Selection of cured meats 16
- Parma ham with melon 14
- Vitello tonnato 16

### Pasta, soup & risotto

*All long pasta dishes can be made with gluten free tagliatelle*

- Courgette & potato soup 8
- Pea soup with Sicilian prawns 16
- Ricotta & spinach tortelli in butter & sage 16 / 22
- Macaroni with spring vegetable carbonara with shaved truffle 16 / 22
- Tagliolini with clams, courgette, garlic & chilli 16 / 22
- Linguine with lobster, tomato, garlic & chilli 30 / 36
- Strozzapreti with octopus & lemon 16 / 22
- Pappardelle with lamb ragout, broad beans & pecorino 16 / 22
- Classic lasagna 18

Saffron & courgette risotto 20 / 26

Seafood risotto 24 / 30

*Please note the risottos take 20 minutes to prepare*

***A full a la carte gluten free,  
vegan & vegetarian menu  
is available on request***

## Main course

- Roasted cod with leeks, peas & mussels 28  
Pan fried hake with fennel, black olives & saffron 26  
Monkfish scaloppine with sautéed spinach, confit tomatoes & white wine sauce 32  
Beef tagliata with rocket, parmesan & balsamic vinegar 28  
Grilled rump of lamb with braised red onions & grilled aubergine 29  
Veal Milanese with rocket & cherry tomato salad 36

## From the grill

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|-------------------|-------------------------|
| Organic salmon 22 | Lamb cutlets 30         |
| Tuna 26           | Beef rib eye (250gr) 28 |
| Swordfish 24      | Beef fillet (250gr) 34  |
| Seabass 28        | Veal chop 34            |

## Vegetables & potatoes

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

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|--------------------|-----------------------|---------------------|
| Spinach 5          | Peas & pancetta 6     | Roast potatoes 5    |
| Green beans 5      | Fried courgettes 6    | New potatoes 5      |
| Broccoli 5         | Roast peppers 9       | Mashed potato 5     |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

## Desserts

- Classic tiramisu 8.75  
Sicilian cannolo with pistachio ice cream 8.75  
Limoncello & pistachio crème brûlée 8.75  
Cold zabaione with strawberries & balsamic 8.75  
Pistachio panna cotta with apricot salad 8.75  
Selection of Italian cheese 12  
Homemade ice creams & sorbet 6  
Affogato 7  
Vanilla ice cream topped with espresso coffee  
Petit fours 10

*A 12.5% 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*