

## First course

- Burrata with caponata 12  
Beetroot salad with caprino cheese & walnuts 12  
Fresh hand-picked crab with avocado & citrus 18  
Pan fried scallops with butternut squash & n'duja 25  
Parma ham with buffalo mozzarella 16  
Selection of cured meats; *Parma Ham, Bresaola, Capocollo, Salami* 16  
Vitello tonnato 16

## Pasta & soup

*All long pasta dishes can be made with gluten free spaghetti or rigatoni*

- Courgette & potato soup 8  
Winter minestrone soup with barley 12  
Spaghetti with tomato & basil 10 / 16  
Tagliatelle with mixed mushrooms & black truffle 20 / 26  
Linguine with lobster, garlic, tomato & chilli 32 / 38  
Macaroni with veal ragout, peas & morel mushrooms 16 / 22  
Roast beef & spinach ravioli, red wine & rosemary sauce 16 / 22  
Pappardelle with lamb, broad beans & pecorino 16 / 22  
Classic lasagna 22

*Please note that the risottos take 20 minutes to prepare*

- Porcini mushroom risotto 26 / 32  
Parmesan & Périgord truffle risotto 36 / 42

*A full gluten free, vegan & vegetarian menu is available on request.  
For more information on dishes that may contain allergens,  
please ask your server*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner  
or 120 guests for a drinks reception  
Please ask reception for more information*

## Main course

- Pan fried hake with parsley purée, braised escarole & sultanas 28  
Pan fried cod with artichoke purée & 'barba di frate' 30  
Roasted monkfish with pumpkin & trompette mushrooms 36  
Pan fried veal fillet with lentils & radicchio 40  
Honey glazed duck breast with baby carrots & button onions 28  
Grilled rump of lamb with aubergine & braised red onions 28

## From the grill

- |                   |                          |
|-------------------|--------------------------|
| Organic salmon 26 | Lamb cutlets 30          |
| Seabass 28        | Beef fillet (250grs) 38  |
| Tuna 28           | Beef rib eye (250grs) 30 |
| Swordfish 24      | Veal chop 36             |

## Vegetables & potatoes

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

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|--------------------|-----------------------|---------------------|
| Spinach 5          | Green beans 5         | Broccoli 5          |
| New potatoes 5     | Roast potatoes 5      | Mashed potato 5     |
| Mixed mushrooms 7  | Porcini mushrooms 8   | Fried courgettes 7  |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

## Desserts

- Classic tiramisu 9.50  
Chocolate fondant with caramel ice-cream 9.50  
Amaretto crème brulée with almond tuille 9.50  
Sicilian cannolo with pistachio ice-cream 9.50  
Ricotta & pear cheesecake with chocolate ice cream 9.50  
Homemade ice creams & sorbet (3 scoops) 8  
Selection of Italian cheeses with mustard fruit chutney, pecans & grapes 14  
Affogato 7  
*Vanilla ice cream topped with espresso coffee*  
Petit fours 12