



- Burrata with tomato & olive tapenade 12
- Beetroot carpaccio with rocket, ricotta cheese & pecan nuts 12
- Fresh hand-picked crab with avocado & citrus 18
- Grilled squid with Venere rice salad & chilli 16
- 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 fusilli

- Borlotti bean & potato soup with short pasta 12
- Spaghetti with tomato & basil 10 / 16
- Pappardelle with mixed mushrooms & black truffle 20 / 26
- Linguine with lobster, garlic, tomato & chilli 32 / 38
- Tagliolini with crab, lemon & confit tomato 22 / 28
- Rabbit ravioli with marjoram sauce 16 / 22
- Macaroni with veal ragout, peas & morel mushrooms 20 / 26
- Classic lasagna 22

Please note that the risottos take 20 minutes to prepare

- Porcini mushroom risotto 30 / 36
- Seafood 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 30 guests for breakfast, lunch or dinner
or 40 guests for a drinks reception
Please ask reception for more information*

Main course

- Pan fried wild sea bass with baby chard, Sardinian fregola & clams 38
Pan fried cod with roasted little gem, peas & mussels 28
Roasted monkfish with pumpkin & trompette mushrooms 36
Veal Milanese with a rocket & cherry tomato salad 46
Honey glazed duck breast with baby carrots & button onions 28
Beef tagliatta with new potatoes, braised red onions & balsamic 32

From the grill

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| Organic salmon 26 | Lamb cutlets 30 |
| Wild Seabass 36 | Beef fillet (250grs) 38 |
| Tuna 30 | Beef rib eye (250grs) 30 |
| Squid and prawns 28 | 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 | Glazed carrot 7 | Fried courgettes 7 |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

Desserts

- Classic tiramisu 9.50
Vanilla panna cotta with red currants 9.50
Chocolate mousse with roasted pear & caramel sauce 9.50
Sicilian cannolo with pistachio ice-cream 9.50
Lemon tart with soft meringue & raspberry sorbet 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

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