

## First course

Bread basket; *Focaccia, Ciabatta, Grissini, Pecan & raisin, pan carasau* 3

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*

Soup of the day 8

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

Venison ravioli with rosemary demi-glace sauce 16 / 22

Strozzapreti with wild boar ragout 18 / 24

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

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*

Spinach	5	Green beans	5	Broccoli	5
New potatoes	5	Roast potatoes	5	Mashed potato	5
Mixed mushrooms	7	Truffle mashed potato	8	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 & hazelnut fondant & caramel ice-cream	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
<i>Vanilla ice cream topped with espresso coffee</i>	
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*