

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 10

Pumpkin & sage soup 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



STREETSMART
HELPING THE HOMELESS

Main course

Pan fried wild sea bass with artichokes & spinach	38
Pan fried halibut with lentils & porcini mushrooms	40
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 grilled radicchio & polenta	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