

First course

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

Burrata with chilled tomato gazpacho & basil oil 14

Beetroot carpaccio with rocket, ricotta cheese & pecan nuts 14

Fresh hand-picked crab with avocado & citrus 18

Octopus carpaccio with fennel & orange 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

Soup of the day 10

Pea soup with sautéed prawns 14

Tagliatelle with mixed mushrooms & black truffle 20 / 26

Linguine with lobster, garlic, tomato & chilli 32 / 38

Strozzapreti with octopus, lemon & confit tomato 20 / 26

Cheese & truffle ravioli with butter & sage 18 / 24

Pappardelle with lamb ragout, broad beans & pecorino 18 / 24

Classic lasagna 24

Crab & lemon risotto 32 / 38

Saffron risotto 30 / 36

Please note that the risottos take 20 minutes to prepare

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

Main course

- Roast cod with sauteed mixed spring greens & mussels 28
Roasted monkfish with asparagus & Scottish girolles 36
Pan fried veal cutlet with mashed potato, peas & pancetta 46
Pan fried beef fillet with truffled polenta & asparagus 49
Beef tagliatta with a rocket & parmesan salad with balsamic dressing 36

From the grill

- | | |
|---------------------|-----------------|
| Organic salmon 26 | Lamb cutlets 32 |
| Seabass 34 | Beef fillet 40 |
| Squid and prawns 36 | Beef rib eye 32 |
| | Veal cutlet 42 |

Side Dishes

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

- | | | |
|--------------------|-----------------------|---------------------|
| Spinach 6 | Green beans 6 | Broccoli 6 |
| New potatoes 6 | Peas & pancetta 6 | Mashed potato 6 |
| Mixed mushrooms 7 | | Zucchini fritti 7 |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

Desserts

- Classic tiramisu 9.50
Amaretto crème brulée with almond tuile 9.50
Sicilian cannolo with pistachio ice-cream & orange compote 9.50
Cold zabaione with mixed berries in tuille basket 9.50
Lemon tart with soft meringue & raspberry sorbet 9.50
Homemade ice creams & sorbet (3 scoops) 8
Affogato 7
Vanilla ice-cream topped with espresso coffee
Selection of Italian cheeses with mustard fruit chutney, pecan & grapes 15
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