

First course

Bread basket; *Focaccia, Ciabatta, Grissini, Pecan & raisin, pan carasau* 4

Burrata with roasted butternut squash & almonds 14

Beetroot carpaccio with rocket, ricotta cheese & pecan nuts 14

Fresh hand-picked crab with avocado & citrus 18

Gratinated scallops with a sweet chilli sauce 22

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

Borlotti bean soup 12

Pumpkin gnocchi with mixed mushrooms & black truffle 20 / 26

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

Strozzapreti with duck ragout 16 / 22

Venison ravioli with rosemary sauce 18 / 24

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

Classic lasagna 24

Porcini mushroom risotto 32 / 38

Castelmagno cheese & black truffle risotto 32 / 38

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 olive oil mashed potato, artichokes & black olives	28
Roasted halibut with Jerusalem artichoke, spinach & creamy mushrooms	44
Pan fried veal cutlet with mashed potato, peas & pancetta	46
Pan fried venison with morel mushrooms & barley risotto	32
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
Mixed mushrooms	7	Peas & pancetta	6	Zucchini fritti	7
New potatoes	6			Mashed potato	6
Green leaf salad	5	Tomato & mozzarella	6	Rocket & parmesan	6

Desserts

Chocolate fondant with caramel gelato	9.50
Classic tiramisu	9.50
Amaretto crème brulée with almond tuille	9.50
Sicilian cannolo with pistachio gelato	9.50
Lemon tart with soft meringue & raspberry sorbet	9.50
Homemade gelato & sorbet (3 scoops)	8
Affogato	7
<i>Vanilla gelato topped with espresso coffee</i>	
<i>Selection of Italian cheeses with mustard fruit chutney, pecan & grapes</i>	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