

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 20

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* 18

Vitello tonnato 16

Pasta & soup

All long pasta dishes can be made with gluten free spaghetti

Soup of the day 10

Pumpkin soup with chestnut & mushroom 12

Chestnut tagliatelle with mixed mushrooms 20 / 26

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

Strozzapreti with wild boar 18 / 24

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 36/ 40

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*



STREETSMART
HELPING THE HOMELESS

Main course

- Roast cod with olive oil mashed potato, artichokes & black olives 28
Roasted halibut with Jerusalem artichoke, spinach & creamy mushrooms 46
Pan fried veal cutlet with mashed potato, peas & pancetta 46
Pan fried venison with morel mushrooms & barley risotto 34
Beef tagliatta with a rocket & parmesan salad with balsamic dressing 36

From the grill

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| Organic salmon 26 | Lamb cutlets 32 |
| Seabass 34 | Beef fillet 40 |
| Squid and prawns 38 | Beef rib eye 34 |
| | Veal cutlet 42 |

Side Dishes

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

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| 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 12
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) 9
Affogato 9
Vanilla gelato topped with espresso coffee
Selection of Italian cheeses with mustard fruit chutney, pecan & grapes 16
Petit fours 12

A 15% 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