

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 cucumber 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

Onion & rosemary soup with crispy octopus 12

Pappardelle with mixed mushrooms & Périgord truffle 28 / 34

Linguine with lobster, garlic, tomato & chilli 36 / 42

Macaroni with veal, morels & peas 20 / 26

Rabbit ravioli with asparagus & marjoram 20 / 26

Cavatelli with n'duja & burrata 16 / 22

Classic lasagna 24

Porcini mushroom risotto 32 / 38

Castelmagno cheese & black truffle risotto 36/ 42

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 celeriac purée, 'barba di frate', cherry tomato & caper sauce	28
Roasted monkfish with butternut squash & trompette mushrooms	42
Pan fried veal cutlet with truffle mashed potato & porcini mushrooms	48
Honey glazed duck breast with baby carrots & button onions	30
Fillet of Beef Rossini with sautéed spinach, foie gras & black truffle	60

From the grill

Organic salmon	26	Lamb cutlets	32
Seabass	34	Beef fillet	44
Squid and prawns	42	Beef rib eye	34
Tuna	28	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	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
<i>Vanilla gelato topped with espresso coffee</i>	
<i>Selection of Italian cheeses with mustard fruit chutney, pecan & grapes</i>	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