

First course

Bread basket; *Focaccia, Ciabatta, Grissini, Pecan & raisin, pan carasau* 4.50

Burrata with peas & broad beans 14

Beetroot carpaccio with rocket, ricotta cheese & pecan nuts 14

Fresh hand-picked crab with cucumber 22

Gratinated scallops with a sweet chilli sauce 22

Octopus carpaccio with fennel & orange 17

Parma ham with Cantaloupe melon 18

Selection of cured meats; *Parma Ham, Bresaola, Capocollo, Salami* 18

Beef carpaccio, rocket pesto & pine kernels 18

Side salads

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Pasta & soup

All long pasta dishes can be made with gluten free spaghetti

Soup of the day 10

Pea soup with prawns 12

Spaghetti with home-made tomato sauce & fresh basil 14 / 20

Pappardelle with mixed mushrooms & black truffle 28 / 34

Linguine with lobster, garlic, tomato & chilli 40 / 46

Macaroni with veal, morels & peas 20 / 26

Asparagus & ricotta tortelli in butter & sage 18 / 24

Cavatelli with clams, courgette and saffron 18 / 24

Classic lasagna 24

Crab and lemon risotto 34 / 40

Please note that the risotto takes 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 spring vegetables & mussels 28
Pan fried wild seabass with samphire, artichoke, cherry tomatoes & clams 46
Pan fried veal cutlet with truffle mashed potato & porcini mushrooms 48
Herb crusted cannon of lamb with aubergine & roast peppers 46
Fillet of Beef Rossini with sautéed spinach, foie gras & black truffle 60

From the grill

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| Organic salmon 28 | Lamb cutlets 38 |
| Seabass 34 | Beef fillet 44 |
| Squid and prawns 42 | Beef rib eye 36 |
| Swordfish 28 | 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 |
| Asparagus 9 | | Mixed mushrooms 7 |
| Zucchini fritti 8 | | Marinated artichokes 8 |
| New potatoes 6 | | Mashed potato 6 |

Desserts

- Chocolate & hazelnut lime cheesecake with fior di late gelato 9.95
Classic tiramisu 9.95
Amaretto crème brulée with almond tuille 9.95
Sicilian cannolo with pistachio gelato 9.95
Lemon tart with soft meringue & raspberry sorbet 9.95
Homemade gelato & sorbet (3 scoops) 9
Affogato 9
Vanilla gelato topped with espresso coffee
Selection of Italian cheeses with mustard fruit chutney, pecan & grapes 18
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