

## First course

Bread basket; *Focaccia, Ciabatta, Grissini, Multi-seed, pan carasau* 4.50

Burrata with butternut squash, almonds & rocket salad 16

Beetroot carpaccio with rocket, ricotta cheese & pecan nuts 14

Fresh hand-picked crab with avocado & citrus 26

Pan fried scallops with n'duja & carrot purée 24

Octopus carpaccio with fennel & orange 17

Parma ham with mozzarella 18

Vitello tonnato, poached veal fillet with a creamy tuna mayonnaise 18

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

## Side salads

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

**White Truffle with Scrambled Eggs, Tagliatelle or Risotto 60 / 90**

**White Truffle shaved on your dish of choice 16 per gram**

## Pasta & soup

*All long pasta dishes can be made with gluten free spaghetti*

Soup of the day 10

Borlotti bean soup with short pasta 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 42 / 48

Strozzapreti with wild boar 20 / 26

Venison ravioli with morels & black truffle 28 / 34

Tagliolini with clams and courgette 20 / 26

Classic lasagna 24

Risotto with porcini mushrooms 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

- Pan fried hake with Jerusalem artichoke, samphire & mixed mushroom 30  
Roasted monkfish with butternut squash and black trompette mushrooms 46  
Pan fried veal cutlet with truffle mashed potato & porcini mushrooms 48  
Pan fried venison with white polenta, girolles & shallots 38  
Fillet of Beef Rossini with sautéed spinach, foie gras & black truffle 60  
Braised lamb with dauphinoise potatoes, baby carrots & button onions 42

## From the grill

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|-------------------|-----------------|
| Organic salmon 28 | Lamb cutlets 42 |
| Seabass 34        | Beef fillet 44  |
| Swordfish 28      | Beef rib eye 36 |
|                   | Veal cutlet 42  |

## Side Dishes

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

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|-------------------|-------------------|
| Spinach 7         | Broccoli 6        |
| Zucchini fritti 8 | Green beans 6     |
| Mashed potato 6   | Mixed mushrooms 7 |
| New potatoes 6    |                   |

## Desserts

- Chocolate fondant with caramel sauce and fior di latte gelato 9.95  
Classic tiramisu 9.95  
Limoncello crème brulée with pistachio 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 / Mini minced pies 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*



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