

## First course

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

Burrata with butternut squash, almonds & rocket salad 16

Beetroot, blood orange & goats cheese salad 14

Octopus carpaccio with fennel & orange 17

Fresh hand-picked crab with avocado & citrus 26

Fritto misto with tartar sauce 20

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

## Pasta & soup

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

Soup of the day 10

Onion & rosemary soup with crispy octopus 14

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

Pappardelle with mixed mushrooms & black truffle 28 / 34

Tagliolini with clams and courgette 20 / 26

Linguine with lobster, garlic, tomato & chilli 42 / 48

Strozzapreti with wild boar 20 / 26

Venison ravioli with morels & black truffle 28 / 34

Classic lasagna 24

Risotto with porcini mushrooms 34 / 40

Risotto with radicchio & gorgonzola 34 / 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***

## 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

## From the grill

Organic salmon	28	Beef ribeye	36
Seabass	34	Beef fillet	44
Lamb cutlets	42	Veal cutlet	42

## Side Dishes

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

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	14
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
<i>Vanilla gelato topped with espresso coffee</i>	
<i>Selection of Italian cheeses with mustard fruit chutney, pecan &amp; grapes</i>	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*