

First course

Bread basket; *Focaccia, Ciabatta, Grissini, Multi-seed, pan carasau* 5

Burrata with butternut squash, almonds & rocket salad 16

Beetroot, blood orange & goats cheese salad 14

Octopus carpaccio with fennel & orange 18

Fresh hand-picked crab with apple & black garlic aioli 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 6

Tomato & mozzarella 8

Rocket & parmesan 8

Pasta & soup

All long pasta dishes can be made with gluten free spaghetti

Soup of the day 12

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 22 / 28

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

Macaroni with lamb, broad beans & pecorino 22 / 28

Roast beef & spinach ravioli in a Chianti sauce 28 / 34

Classic lasagna 24

Risotto with quail & saffron 34 / 40

Risotto with peas & mint 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
- Pan fried seabass with broccoli, coco beans & mussels 46
- Pan fried veal cutlet with truffle mashed potato & porcini mushrooms 48
- Pan fried rump of lamb with n'duja dauphinoise, baby carrots & pea purée 40
- Fillet of Beef Rossini with sautéed spinach, foie gras & black truffle 60

From the grill

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| 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

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| Zucchini fritti 9 | Broccoli 7 |
| New potatoes 6 | Green beans 7 |
| Mashed potato 6 | Spinach 7 |
| N'duja Dauphinoise 7 | Mixed mushrooms 8 |

Desserts

- Chocolate fondant with caramel gelato 14
- Classic tiramisu 12
- Amaretto crème brulée with almond tuille 12
- Sicilian cannolo with stracciatella gelato 12
- Lemon tart with soft meringue & raspberry sorbet 12
- Homemade gelato & sorbet (3 scoops) 10
- 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