

First course

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

Burrata with Tropea red onions & aubergine caviar 16

Beetroot, blood orange & goats cheese salad 14

Octopus carpaccio with fennel & orange 18

Fresh hand-picked crab with apple & spicy mayonnaise 26

Pan fried Diver caught scallops with spring vegetables 30

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

Tagliatelle with mixed mushrooms & black truffle 28 / 34

Black tagliolini with crab and courgette 28 / 34

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

Pappardelle with lamb, broad beans & pecorino 22 / 28

English asparagus & ricotta tortelli with black truffle 32 / 38

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 stone bass with pepper, artichoke & samphire 34
Roast Monkfish with courgette, fennel & walnuts 42
Pan fried veal cutlet with truffle mashed potato, peas & morel mushrooms 48
Pan fried rump of lamb with fondant potato & spring vegetables 40
Fillet of Beef with polenta, English asparagus & porcini mushrooms 58

From the grill

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

Side Dishes

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

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| English asparagus 10 | Mixed mushrooms 8 | Broccoli 7 |
| New potatoes 6 | Zucchini fritti 9 | Green beans 7 |
| Mashed potato 6 | | Spinach 7 |

Desserts

- Chocolate & almond torta caprese with hazelnut gelato (*gf*) 14
Classic tiramisu 12
Amaretto crème brulée with almond tuille 12
Sicilian cannolo with stracciatella gelato 12
Mixed berry tartlet with coconut sorbet 12
Homemade gelato & sorbet (3 scoops) 10
Affogato 9
Vanilla gelato topped with espresso coffee
Selection of Italian cheeses with Sicilian honey, 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