

First course

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

Burrata with Tropea red onions & aubergine caviar 16

Beetroot, orange & goats cheese salad 14

Octopus carpaccio with fennel & orange 18

Fresh hand-picked crab with apple & spicy mayonnaise 26

Parma ham with mozzarella & caponata 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

Artichoke soup with croutons & crispy pancetta 14

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

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

Pappardelle with mixed mushrooms & black truffle 28 / 34

Macaroni with veal ragu, peas & morels 28 / 34

Burrata ravioli with Sicilian prawns 38 / 44

Classic Lasagna with beef & veal ragu 24

Risotto with gorgonzola & pear 34 / 40

Please note that the risotto takes 20 minutes to prepare

Gluten free pasta is tagliatelle

*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

- Poached halibut with white asparagus, mussels & yellow tomato coulis 38
Roast Monkfish with Jerusalem artichoke, butternut squash & trompette 42
Honey glazed duck breast with baby carrot and button onions 36
Pan fried veal cutlet with truffle mashed potato, peas & morel mushrooms 48
Pan fried venison with root vegetables & girolles 44

From the grill

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

Side Dishes

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

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| Mashed potato 6 | Mixed mushrooms 8 | Broccoli 7 |
| New potatoes 6 | | Green beans 7 |
| Zucchini fritti 9 | Grilled peppers 8 | Spinach 7 |

Desserts

- Chocolate tartlet with salted caramel gelato 15
Classic tiramisu 12
Amaretto crème brulée with almond tuille 12
Sicilian cannolo with bacio gelato 12
Strawberry panna cotta with pistachio crumble 12
*Homemade gelati & sorbetti (3 scoops);
Bacio, Salted caramel & Vanilla gelati
Pomegranate, Lemon & Coconut sorbetti* 10
Affogato- *Vanilla gelato topped with espresso coffee* 9
Petit fours 12
Selection of four Italian cheeses with Sicilian honey, pecan & grapes;
La Tur – *pasteurised sheep, cow & goats' cheese from Piedmont*
Taleggio- *pasteurised cow's milk from Lombardy*
Pecorino- *raw sheep's milk from Sardinia*
Blue Di Nicoletta- *pasteurised cow's milk from Veneto* 18

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