

# MENU 1

£26.75 PER PERSON

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## PRIMI

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### MINISTRONE GENOVESE

Chunky vegetable soup, basil pesto, toasted ciabatta (v)

### CALAMARI FRITTI

Crispy fried calamari, roast garlic mayonnaise & lemon

### INSALATA DI CESARE

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & Pecorino cheese

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## SECONDI

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### RISOTTO ASPARAGI

Asparagus, broad bean, leek & Pecorino cheese (v)

### BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon

### TROFIETTE CON POLLO

Grilled chicken, vegetables, Pecorino cream & pine nuts

### BISTECCA (225G)

Rump steak, house cut chips, peppercorn sauce or garlic & parsley butter  
(a £2.00 supplement charge will apply)

*All our main courses are served with roast crushed new season potatoes, broccoli, beans, peas & basil butter (v)*

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## DOLCI

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### TORTA DI PASSIONE

Vanilla cheesecake, passion fruit sauce

### TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

*Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.  
A discretionary service charge will be added to your bill.*

# MENU 2

£36.75 PER PERSON

## OLIVE

Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)

## PANE ALL'AGLIO

Hand-stretched garlic bread - tomato & fresh basil (v)

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## PRIMI

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

### CAPRESE

Campania buffalo mozzarella, vine ripened tomatoes & fresh basil (v)

### PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & Galia melon

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## SECONDI

### MELANZANE

Baked aubergine, Campania buffalo mozzarella, Pecorino cheese, tomato & basil (v)

### MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

### POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream

### BISTECCA (225G)

Ribeye steak, house cut chips, peppercorn sauce or garlic & parsley butter

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## DOLCI

### TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

### PANNA COTTA

Vanilla cream, fresh strawberries, aged balsamic, hazelnut biscotti

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

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# MENU 3

£42.00 PER PERSON

## OLIVE

Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)

## PANE ALL'AGLIO

*Hand-stretched garlic bread -*

Tomato & fresh basil (v)

Campania buffalo mozzarella & smoked provola cheese (v)

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## PRIMI

### RISOTTO ASPARAGI

Asparagus, broad bean, leek & Pecorino cheese (v)

### CAPESANTE

Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli

### CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing & rocket salad

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## SECONDI

### MELANZANE

Baked aubergine, Campana buffalo mozzarella, Pecorino cheese, tomato & basil (v)

### SALMONE

Roast salmon fillet, buttered spinach & creamy vermouth sauce

### ANATRA

Crispy slow cooked duck, spinach, Grand Marnier & orange sauce

### BISTECCA (225G)

Sirloin steak, house cut chips, peppercorn sauce or garlic & parsley butter

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## DOLCI

### CROSTATA DI ALBICOCHE

Apricot & kirsch tart, sweet mascarpone cream (v)

### TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

### FORMAGGI

Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey, walnuts & Conference pear

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## COFFEE & ALMOND CANTUCCINI (v)

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