

# MENU 1

£35.25 PER PERSON

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## PRIMI

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### MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

### CALAMARI FRITTI

Crispy fried calamari, garlic mayonnaise & lemon

### INSALATA DI CAPRESE

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

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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 PASTA CON POLLO

Grilled chicken, vegetables, pecorino cream  
& pine nuts

### BISTECCA (225G)

Rump steak, house cut chips, blue cheese  
or peppercorn sauce  
(a £2.50 supplement charge will apply)

*All our main courses are served with garlic & rosemary roast new  
potatoes & vegetables (v)*

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## DOLCI

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### PANNA COTTA

Vanilla cream, amaretto, fresh strawberries, aged balsamic,  
hazelnut biscotti

### 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

£42.50 PER PERSON

## OLIVE

Giant Apulian Cerignola olives (Ve)

## PANE ALL'AGLIO

*Hand-stretched garlic bread - Tomato & fresh basil (Ve)*

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## PRIMI

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### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

### RAVIOLI SPINACI

Spinach, ricotta cheese, butter & almonds (v)

### PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & melon

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## SECONDI

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### PARMIGIANA DI MELANZANE

Baked aubergine, 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, blue cheese  
or peppercorn sauce

*All our main courses are served with garlic & rosemary roast new  
potatoes & vegetables (v)*

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## DOLCI

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### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits,  
mascarpone cream & cocoa powder

### CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

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# MENU 3

£48.50 PER PERSON

## OLIVE

Giant Apulian Cerignola olives (Ve)

## PANE ALL'AGLIO

*Hand-stretched garlic bread -*

Tomato & fresh basil (Ve)

Mozzarella & smoked provola cheese (v)

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## PRIMI

### RISOTTO ASPARAGI

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

### CAPELANTE

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

### RAVIOLI SPINACI

Spinach, ricotta cheese, butter & almonds (v)

### PESCESPADA

Grilled line caught swordfish, friarielli, lemon & fresh herbs

### ANATRA

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

### BISTECCA (225G)

Sirloin steak, house cut chips, blue cheese or peppercorn sauce

*All our main courses are served with garlic & rosemary roast new potatoes & vegetables (v)*

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## DOLCI

### TORTINO AL CIOCCOLATO

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

### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

### GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

### FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts & mustard fruits

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## COFFEE & ALMOND CANTUCCINI (v)

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