

MENU 1

£29.50 PER PERSON

PRIMI

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

SECONDI

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 £2.25 supplement charge will apply)

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

DOLCI

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

£39.75 PER PERSON

OLIVE

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

PANE ALL'AGLIO

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

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

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

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

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

£45.00 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)

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

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

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

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

COFFEE & ALMOND CANTUCCINI (v)

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