

MENU 1

3 COURSE - 40.50

STARTERS

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

ARANCINA (V)

Crispy fried saffron & pea risotto cone, spicy ve-duja, mozzarella & marinara sauce

MAINS

PARMIGIANA DI MELANZANE (V)

Fried layers of aubergine, tomato, smoked provola cheese, & basil pesto

BRANZINO

Pan-fried sea bass fillets, aubergine & cherry tomato salsa, basil pesto

CASARECCE CON POLLO

Short twist pasta, grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

TAGLIATELLE CONTADINA (VG)

Long ribbon pasta, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley

BISTECCA DI MANZO (£5 supplement)

275g Angus sirloin steak, peppercorn sauce & fries

FILLETTO DI MANZO (£10 supplement)

225g Angus fillet steak, peppercorn sauce & fries

DESSERTS

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

TIRAMISÚ

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

GELATI MISTI (V)

Selection of ice creams, hazelnut biscotti

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens
& Calories



MENU 2

3 COURSE - 48.50

STARTERS

CARPACCIO DI FASSONA

Thinly sliced raw Italian beef, Venetian dressing, rocket & Parmesan salad

FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted sourdough

CAESAR CON POLLO

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

BRUSCHETTA CON GAMBERONI

Toasted sourdough, king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

MAINS

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

RISOTTO AI GAMBERONI

Creamy Arborio rice, wild king prawn, lemon, samphire & flat leaf parsley

BISTECCA DI MANZO

275g Angus sirloin steak, peppercorn sauce & fries

FILLETO DI MANZO (£5 supplement)

225g Angus fillet steak, peppercorn sauce & fries

DESSERTS

TIRAMISÚ

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

CREMA CAMELLATA

Baked caramel custard, rum poached prunes & vanilla cream

SEMIFREDDO

Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses, hazelnut brittle & Amarena cherries

FORMAGGI (£2.50 supplement)

Selection of Italian cheese, served with artisan cheese biscuits, fig & orange chutney, pear, grapes & truffle honey

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 Vegetarian

Allergens
& Calories

