

MENU 1

3 COURSE - 39.50

STARTERS

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

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 SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

RISOTTO AI FUNGHI PORCINI (V) (Can be made Vegan)

Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley

SIRLOIN (275G) (£5 supplement)

Angus & Hereford beef, 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 - 47.50

STARTERS

CARPACCIO DI MANZO

Seared sliced beef fillet, Venetian dressing & rocket salad

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

CAESAR

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

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

MAINS

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

ANATRA ALL'ARANCIA

Crispy slow cooked duck, orange & Grand Marnier sauce, charred broccoli

RISOTTO AI GAMBERONI

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

SIRLOIN (275G)

Angus & Hereford beef, peppercorn sauce & fries

FILLET (225G) (£5 supplement)

Angus & Hereford beef, peppercorn sauce & fries

DESSERTS

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, rum poached apricots, vanilla custard

PANNA COTTA

White chocolate & blackberry cream, pickled blackberry, white chocolate tuile

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

FORMAGGI (£2.50 supplement)

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

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VEGAN & VEGETARIAN

3 COURSE - 32.50

STARTERS

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

TRICOLORE (V)

Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

ARANCINA (V)

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

MAINS

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, vegan mozzarella-style cheese, flat leaf parsley

RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini, chestnut mushrooms, white truffle oil & flat leaf parsley

PIZZA ORTOLANA (VG)

White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese, fresh basil

DESSERTS

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

CREMA CAMELLATA (V)

Baked caramel custard, rum poached prunes & vanilla cream

GELATI MISTI (V)

Selection of ice creams, hazelnut biscotti (vegan flavours available on request)

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