

# MENU 1

3 COURSE - 39.50

## STARTERS

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### 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

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### PARMIGIANA SCOMPOSTA VG

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

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### 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

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### 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

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### 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

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### 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

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### 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

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### 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

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### TORTINO AL CIOCCOLATO V

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### CREMA CARAMELLATA 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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