

MENU 1

£35.25 PER PERSON

PRIMI

MINISTRONE CLASSICO

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

CALAMARI FRITTI

Crispy fried calamari, garlic mayonnaise & lemon

COSTINE

Hickory smoked barbecue pork ribs

SECONDI

RIGATONI ALL'ANATRA

Duck ragu, red wine & rosemary

BRANZINO

Whole boneless sea bass, garlic,
flat leaf parsley & lemon

RISOTTO AI FUNGHI

Porcinin mushrooms & mascarpone (v)

BISTECCA (225G)

Rump steak, fries, blue cheese
or peppercorn sauce

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

DOLCI

TIRAMISÚ

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

PANNA COTTA

Amaretto & passion fruit sauce

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

Marinated Cerignola olives, garlic,
rosemary & thyme (Ve)

PANE ALL'AGLIO

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

PRIMI

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (Ve)

PROSCIUTTO DI PARMA

DOP Parma ham, buffalo ricotta, honey, walnuts
& toasted ciabatta

SECONDI

SALMONE

Baked salmon with creamed potatoes, cavolo nero, vermouth & basil sauce

POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream

PARMIGIANA DI MELANZANE

Baked aubergine, mozzarella, Italian cheese, tomato & basil (v)

BISTECCA (225G)

Ribeye steak, fries, blue cheese or peppercorn sauce

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

DOLCI

TIRAMISÚ

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

TORTINO AL CIOCCOLATO

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

GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

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MENU 3

£48.50 PER PERSON

OLIVE

Marinated Cerignola olives, garlic, rosemary & thyme (Ve)

PANE ALL'AGLIO

Hand-stretched garlic bread -

Tomato & fresh basil (Ve)

Mozzarella & smoked provola cheese (v)

PRIMI

CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing & rocket salad

BURRATA BRUSCHETTA

Smoked burrata, pistachio pesto & toasted ciabatta (v)

CAPESANTE

Isle of Man scallops, confit garlic, chilli & parsley

SECONDI

RAVIOLI ZUCCA

Roast butternut squash, amaretti biscuits, hazelnut & sage (v)

ANATRA

Crispy slow cooked duck, glazed apples, sage & Valpolicella wine sauce

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

BISTECCA (225G)

Sirloin steak, fries, blue cheese or peppercorn sauce

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

DOLCI

TORTA ALLE AMARENA

Black cherry cheesecake, Italian meringue & sour cherry sauce

CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)

GELATO MISTO

Selection of homemade ice creams, hazelnut biscotti (v)

FORMAGGI

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

COFFEE & ALMOND CANTUCCINI (v)

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