



## Festive menu £125

A Tremat Finalizzato prosecco glass welcome

### COURSE 1

An amouse bouche welcome of savoury beef tart

### COURSE 2

Caponata Siciliana, fried aubergine in a sweet & sour dressing

Panelle e Crocche', chickpea crisps & potato croquettes

### COURSE 3

Cappelletti in brodo, filled with dryaged beef, baby potatoes & carrots

### COURSE 4

We serve our dry-aged steaks on hot himalaian rock salt pan

Rib steak of Shorthorn, UK

&

Rib steak of Simmental, Poland

### SIDES:

Hand cut chips & salad

### DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.



# Festive Wagyu menu £250

A Tremat Finalizzato prosecco glass welcome  
&

An amouse bouche welcome of savoury beef tart

## COURSE 1

Sheep's Ricotta & Cauliflower pie, marinated cucumber, bell pepper sauce

A5 Japanese Wagyu on stuffed gnocchi with cacio-pepe & lime caviar

## COURSE 2

Spaghetti Wagyu-nara in a "traditional way"

## COURSE 3

A5 Japanese Wagyu

## COURSE 4

We serve our dry-aged steaks on hot himalaian rock salt pan

Rib steak of Spanish Wagyu, Spain

## SIDES:

Hand cut chips, & salad

## DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.