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## *STARTERS TO SHARE*

### **BRUSCHETTE (V)**

Two toasted pure sea water bread slices served with cherry tomatoes, black olives from Gaeta, garlic & fresh basil.

### **BURRATA CAPRESE (V)**

Burrata with cherry tomatoes, olive oil and basil.

### **PARMIGIANA DI MELANZANE (V)**

Neapolitan style aubergines parmigiana with “*San Marzano*” D.O.P. tomato sauce, smoked mozzarella, 24-months aged D.O.P. Parmigiano Reggiano cheese & fresh basil.

### **ROSEMARY FOCACCIA (V)**

## *MAINS*

### **FOGLIE D’ULIVO ALLA BOLOGNESE (V)(S)**

Handmade foglie d’ulivo pasta served with slow-cooked beef & veal ragu’ in a rich tomato San Marzano sauce, finished with Parmesan cheese 24-month aged D.O.P, organic extra virgin olive oil from Sicily.

### **PUTTANESCA (V)**

Handmade egg tonnarelli cooked in a fresh “Pacchetella” tomato sauce, black *Gaeta*’s olives, *Sicilian* capers with organic extra virgin olive oil from *Sicily* & fresh basil.

### **SPIGOLA IN GUAZZETTO**

Wild seabass fillet with Swiss chard, Italian cherry tomatoes, black olives from *Gaeta*, *Sicilian* capers, basil & parsley.

### **CARNE ALLA PIZZAIOLA**

Beef “*Pizzaiola*” slow-cooked beef brisket & shoulder, tender and juicy, gently sauteed with *Sicilian* “*datterino*” tomatoes and extra virgin olive oil, finished with a touch of wild oregano

### **PIZZA**

Choose any pizza from the following:

**Cinque Formaggi (V); Regina (V);  
Marinara ai 3 pomodori (V); Diavola (S)**

## *DESSERTS TO SHARE*

### **SELECTION OF DESSERTS**

A selection of our delicious seasonal desserts.

**V= Vegetarian S=Spicy GF=Gluten Free**

*Set menu is priced at £60 per person, inclusive of VAT and exclusive of a 15% service charge. Beverages are not included.*

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