The Weekend Table

Tradizione Italiana

2 courses £35 / 3 courses £39

Antipasti

Bruschetta Classica

Grilled garlic bread, tomatoes, garlic, fresh basil and extra-virgin olive oil **(VG)**

Burrata Di Puglia

Apulian Burrata, cherry tomatoes, oregano, fresh basil, olive oil **(V)**

Peperonata con Salsiccia

Sardinian sausage stew with sweet peppers, tomato and onions. Served with bread.

Primi-Secondi

Arrabbiata e Burrata

Linguine, spicy tomato sauce, cherry tomatoes, whole Apulian creamy burrata **(V)(S)**

Rigatoni Romano

Traditional, ultimate Roman pasta. A mix of Carbonara, Amatriciana and Cacio e Pepe by featuring crispy guanciale, tomato, rich egg yolks, and Pecorino Romano

Risotto Porcini

Creamy risotto with wild porcini mushrooms, mantecato al mascarpone and truffle paste **(V)**

Fregola Di Mare

Sardinian small pearl shaped pasta, prawns, mussels, courgette, tomato sauce and home-made lobster bisque

Il Nostro Pollo

Cornfed chicken supreme served with broccoli and green beans

Dolci

Il Tiramisu

Classic Italian dessert featuring layers of delicate espresso and amaretto liquor soaked Savoiardi, rich mascarpone cream, and a dusting of cocoa powder. (N)

La Panna Cotta

Silky smooth panna cotta infused with vanilla, served with vibrant berry compote **(V)**

.PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(VG) VEGAN, (V) VEGETARIAN, (N) NUTS, (S) SPICY