

# EVO LUZ IONE

## STARTER

Wild smoked mushrooms soup with grilled halloumi and crispy pork lard  
£ 11.00

Ricotta mousse with salted biscuit, walnuts and Saba sauce (V)  
£ 11.00

Roasted Carpaccio beef, with mashed Vitelotte potatoes, parmesan ice cream and crispy pan brioche  
£ 14.00

Roasted scallops, with Salicornia, in Thai sauce and crispy bread  
£ 16.00

Prawns and squid steamed with black truffle potatoes, and mushrooms foam  
£ 16.00

## PASTE

Handmade Tortelloni stuffed with confit duck, Jerusalem artichoke sauce and basil olive oil drops  
£ 17.00

Gnocchi "alla romana" with chicory, Sicilian capers, and pecorino  
£ 14.00

Homemade tagliolini with radicchio salad, leek, gorgonzola sauce and chopped walnuts  
£ 14.00

Passatelli with black truffle and parmesan fondue  
£ 16.00

Seafood risotto with ink sauce  
£ 16.00

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## MAIN

Vegetable garden panade

£ 17.00

Baked red mullet with caramelized fennel and Porto reduction sauce

£ 24.00

Braised cheek beef, with spring onions, carrots and celeriac sauce

£ 26.00

Grilled duck legs with orange sauce, sautéed potato balls and turned mushrooms cup

£ 26.00

Dover sole "a la meunière" revisited, served with sautéed spinach, pine nuts and raisins

£ 28.00

## SIDES

Selection of homemade bread served with "Cutrera" olive oil from Sicily

£ 3.00

Mixed salad (v)

Grilled vegetables (v)

Steamed vegetables (v)

Roast potatoes (v)

French fries (v)

£ 4.00

5:30 pm – 10:30 pm

We pride ourselves on using only the finest and freshest products available. All our dishes are freshly prepared; therefore please allow time for preparation once your order has been taken.

We will do our best to accommodate dietary & allergy requirements but we cannot guarantee that the dishes will be free from traces of nuts, wheat and dairy products and that fish product are free from bones.

A 12.50 % discretionary service charge will be added to your bill. All prices are inclusive of VAT at current date.