

## A la carte menu

### Antipasti

- Burrata** - Fresh burrata with merinda, camone and cuore del Vesuvio tomatoes, grilled marinated butternut squash and walnut pesto *318kcal* £19
- Sformato di fontina** - Baked fontina cheese soufflé with Italian spinach, cream and parmesan *590kcal* £15
- Tartare di tonno** - Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemon *145kcal* £20
- Carne salata** - thinly sliced cured beef with wild rocket, shaved zucchini, parmesan, aged balsamic vinegar *216kcal* £21
- Insalata mista** - Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar *110kcal* £15
- Calamari in padella** - Pan fried squid with borlotti beans, chilli, anchovies, parsley and chopped rocket *98kcal* £20

### Primi

- Minestrone** - Soup of Swiss chard, fresh borlotti beans, San Marzano tomatoes and basil *155kcal* £14
- Risotto di funghi** - Risotto with new season Girolle mushrooms, leeks, thyme, butter and parmesan *315 kcal* £20/30
- Ravioli di erbe** - Mixed green ravioli with swiss chard, rocket and spinach, ricotta, butter and sage *350/460kcal* £18/28
- Cappelletti di anatra** - Handmade pasta stuffed with slow cooked duck with porcini and Parmesan *330/429kcal* £18/28
- Pappardelle con ragù di manzo** - Fresh pasta with slow cooked beef with Chianti and San Marzano tomatoes *287/373kcal* £18/28
- Tagliatelle zucchini e gamberetti** - Fresh pasta with prawns, courgette, Datterini tomatoes, parsley and fresh chili *486kcal* £24

### Secondi

#### Pesce

- Orata al forno** - Pan-roasted sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce *380kcal* £31
- Branzino al Forno** - Roasted wild sea bass fillet with red Sicilian peppers, rainbow chard herb and white wine sauce *439kcal* £40
- Coda di rospo** - Roasted Cornish monkfish with Lentils del Castelluccio, spinach, zucchini and prosciutto di parma *410kcal* £40

#### Carne

- Fegato di vitello** - Pan-fried calves' liver with pancetta and sage, wild mushrooms and Italian spinach *380kcal* £36
- Filetto di manzo** - Aberdeen Angus beef fillet wrapped in coppa di Parma with carrots, fennel, turnip, spinach, Amarone sauce and salsa verde *515kcal* £45
- Scamone di agnello** - Marinated Lake District lamb rump with fresh borlotti beans, Rainbow chard, red wine jus and salsa verde *489kcal* £38

### Contorni

- Zucchine fritte £7
- Italian spinach £8
- Bruschetta and focaccia £7
- Rocket, tomato salad and Parmesan £6
- Roasted potato with rosemary £8

Please speak to a member of the team if you have any dietary allergies or intolerances.  
All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill..