

A la Carte Sample Menu

Small Bites

Bruschetta - Fresh bruschetta with grilled marinated red peppers, chopped burrata and basil 9

Salumi misti - Schiena, felino, fennel salami, capocollo with marinated vegetable "agro dolce" 9

Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish 10

Prosciutto di Parma - Warm focaccia with Prosciutto di Parma and Nocellara green olives 10

Antipasti

Burrata - Fresh Burrata with Swiss chard, grilled red peppers, farinata, Taggiasche olives and basil 16

Sformato di zucca e fontina - Baked delicate squash and fontina cheese soufflé with Italian spinach, cream and Parmesan 13

Carne salata - Thinly sliced black Angus beef with zucchini, pine nuts and Parmesan 18

Seppia in Padella - Pan-fried cuttlefish with red chilli, parsley, anchovies with fresh borlotti beans and chopped rocket 16

Primi

Minestrone - Soup of fresh Borlotti beans, carrots, celery, marjoram, San Marzano tomato and swiss chard 14

Cappelletti di vitello - Handmade pasta stuffed with slow cooked veal and pancetta with porcini mushrooms and parmesan 16/24

Pappardelle con ragù di manzo - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes 16/24

Ravioli di erbe - Mixed green ravioli with swiss chard, rocket, cime di rapa, ricotta, butter and sage 15/21

Risotto di mare - Risotto with clams, seabass, mussels, prawns, tomatoes, chilli and parsley 15/21

Secondi

Pesce

Trota di mare - Roasted sea trout fillet with zucchini trifolati, datterini tomatoes, Italian spinach, capers and Taggiasche olives 24

Branzino al cartoccio - Sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Catelluccio lentils and Italian spinach 32

Carne

Arrosto di faraona - Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard, portobello mushrooms 28

Filetto di manzo - Beef fillet (med rare) 250gr wrapped in coppa di Parma with sweet celeriac, Amarone sauce and salsa verde 38

Dolci

Amalfi lemon tart - with crème fraiche 7

Pannacotta - with raspberries and almond croccante 8

Soft chocolate cake - with crema di mascarpone 8

Ricotta Cheesecake - with pears, sultanas marinated in Marsala and vanilla 8

Affogato - Vanilla ice cream and chilled espresso 7

Raspberry sorbet 5

Il Formaggio - Selection of Italian artisanal cheeses served with mostarda and homemade crackers 11

Please speak to a member of the team if you have any dietary allergies or intolerance

Contorni

Zucchini fritte 6

Italian spinach 7

Bruschetta and focaccia 4

Rocket, tomato salad and Parmesan 5

Roasted potato with rosemary 7

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added to the final bill.