

SIGNATURE DISHES

*Created by Head Chef: **Andrea Capra***

Starter

Burratina Pugliese with baby plum tomatoes, aubergine and basil finished with reduction of balsamic vinegar(V)	£11.00
Carpaccio of black Angus beef with rocket and parmesan cheese shavings in a dressing of lemon, honey and truffles olive oil	£14.00
Row prawns of Mazara del Vallo (Sicily) served with Sardinian starch pasta with vegetables and spicy concasse of fresh tomatoes	£14.00
Pan fried American scallops Served with a purée of garden pea and mint, crispy bacon and semi dried cherry tomatoes	£15.00

Paste e Risotto

Homemade potatoes gnocchi with girolle mushrooms and parsley in chicken sauce	£18.00
Linguina artigianale “Gerardo di Nola” fresh clams, strings of zucchini, fillet of tomatoes and fresh chilli pepper finished with Sardinian bottarga	£19.00
Homemade saffron egg thin pasta with red Sicilian prawns, Julienne of asparagus and baby plum tomatoes	£20.00
Risotto with pumpkin, and goat cheese aromatized with rosemary served in a Parmesan rind (22/24 months) (V) (20 Minutes)	£22.00

Main Course

Grilled loin of tuna breaded in black of ink with vegetables ratatouille and basil vanilla dressing	£25.00
Pan fried lemon sole white asparagus, samphire and baby plum tomatoes Soya and basil vinaigrette	£26.00
Uruguay fillet of beef in “croûte of salt, thyme, rosemary and red wine” with basil mush potatoes and mix mushrooms sauce	£29.00
T-bone Dutch veal with artichokes “Roman style” and duck fat new potatoes with thyme	£30.00