



Festive menu £125

A Tremat Finalizzato prosecco glass welcome

COURSE 1

An amouse bouche welcome of savoury beef tart

COURSE 2

Caponata Siciliana, fried aubergine in a sweet & sour dressing

Panelle e Crocche', chickpea crisps & potato croquettes

COURSE 3

Cappelletti in brodo, filled with dryaged beef, baby potatoes & carrots

COURSE 4

We serve our dry-aged steaks on hot himalaian rock salt pan

Rib steak of Shorthorn, UK

&

Rib steak of Simmental, Poland

SIDES:

Hand cut chips & salad

DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.
A discretionary service charge of 13.5% will be added to your bill.



Festive Wagyu menu £250

A Tremat Finalizzato prosecco glass welcome
&

An amouse bouche welcome of savoury beef tart

COURSE 1

Sheep's Ricotta & Cauliflower pie, marinated cucumber, bell pepper sauce
A5 Japanese Wagyu on stuffed gnocchi with cacio-pepe & lime caviar

COURSE 2

Spaghetti Wagyu-nara in a "traditional way"

COURSE 3

A5 Japanese Wagyu

COURSE 4

We serve our dry-aged steaks on hot hymalaian rock salt pan

Rib steak of Spanish Wagyu, Spain

SIDES:

Hand cut chips, & salad

DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.
A discretionary service charge of 13.5% will be added to your bill.