



Set menu £95

An amouse bouche welcome of crostino salato

COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes

Caponata Siciliana, fried aubergine in a sweet & sour dressing

Bruschetta classica & bruschetta Bricco

COURSE 2

We serve our steaks on hot hymalaian rock salt pan

Rib steak of Shorthorn, UK

&

Rib steak of Hereford, UK

SIDES:

Hand cut Chips, & house 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.



Set menu £70

An amouse bouche welcome of crostino salato

COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes
Caponata Siciliana, fried aubergine in a sweet & sour dressing
Bruschetta classica & bruschetta Bricco

COURSE 2

Italian Chateaubriand served on our hot himalaian rock salt pan

SIDES:

Hand cut Chips, & house 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.



Set Vegetarian £50

An amuse-bouche welcome of crostino salato

COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes
Caponata Siciliana, fried aubergine in a sweet & sour dressing
Bruschetta classica & bruschetta Bricco

COURSE 2

Spaghetti with red datterino, olives & capers
&
Millefeuille of grilled vegetables with cheese fondue

SIDES:

Hand cut chips & house 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.