

First course

Bread basket; *Focaccia, Ciabatta, Grissini, Multi-seed, pane carasau* 5

Burrata with Tropea red onions & aubergine caviar 16

Beetroot, orange & goats cheese salad 14

Octopus carpaccio with fennel & orange 18

Fresh hand-picked crab with apple & spicy mayonnaise 26

Parma ham with mozzarella & caponata 18

Vitello tonnato, poached veal fillet with a creamy tuna mayonnaise 18

Selection of cured meats; *Parma Ham, Bresaola, Capocollo, Salami* 18

Side salads

Green leaf salad 6

Tomato & mozzarella 8

Rocket & parmesan 8

Pasta & soup

All long pasta dishes can be made with gluten free spaghetti

Soup of the day 12

Artichoke soup with croutons & crispy pancetta 14

Spaghetti with home-made tomato sauce & fresh basil 14 / 20

Linguine with lobster, garlic, chilli & cherry tomato 42 / 48

Pappardelle with mixed mushrooms & black truffle 28 / 34

Macaroni with veal ragu, peas & morels 28 / 34

Venison ravioli with cauliflower, cabbage & pancetta 28/ 34

Classic Lasagna with beef & veal ragu 24

Risotto with porcini mushroom 38/ 44

Please note that the risotto takes 20 minutes to prepare

Gluten free pasta is tagliatelle

*A full gluten free, vegan & vegetarian menu is available on request.
For more information on dishes that may contain allergens,
please ask your server*

Main course

- Roast cod with Castelluccio lentils, fondant potato & parsley purée 38
Roast Monkfish with Jerusalem artichoke, butternut squash & trompettes 42
Grilled beef sirloin with 'cimi di rapa' & Borlotti beans 38
Pan fried veal cutlet with truffle mashed potato & porcini mushrooms 49
Pan fried venison with root vegetables & girolles 44

From the grill

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| Organic salmon 28 | Beef ribeye 36 |
| Seabass 34 | Veal cutlet 42 |
| Lamb cutlets 36 | Beef fillet 44 |

Side Dishes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

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| Mashed potato 6 | Mixed mushrooms 8 | Broccoli 7 |
| New potatoes 6 | Porcini mushrooms 10 | Green beans 7 |
| Zucchini fritti 9 | Grilled peppers 8 | Spinach 7 |

Desserts

- Chocolate tartlet with salted caramel gelato 15
Classic tiramisu 12
Amaretto crème brûlée with almond tuille 12
Sicilian cannolo with bacio gelato 12
Strawberry panna cotta with pistachio crumble 12
Homemade gelati & sorbetti (3 scoops);
Bacio, Salted caramel & Vanilla gelati
Blood orange, Lemon & Coconut sorbetti 10
Affogato- *Vanilla gelato topped with espresso coffee* 9
Petit fours 12

Selection of four Italian cheeses with Sicilian honey, pecan & grapes;

- La Tur – *pasteurised sheep, cow & goats' cheese from Piedmont*
Taleggio- *pasteurised cow's milk from Lombardy*
Pecorino- *raw sheep's milk from Sardinia*
Blue Di Nicoletta- *pasteurised cow's milk from Veneto* 18

A 15% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay