

Gluten Free Menu

First course

- 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
- Vitello tonnato, poached veal with a creamy tuna mayonnaise 18
- Selection of cured meats 18

Side salads

- Green salad 6
- Tomato & mozzarella 8
- Rocket & parmesan 8

Gluten Free pasta, risotto & soup

- Soup of the day 12
- Artichoke soup with crispy pancetta 14
- Tagliatelle with tomato & basil 14 / 20
- Tagliatelle with mixed mushrooms & black truffle 28 / 34
- Tagliatelle with lobster, garlic, tomato & chilli 42 / 48
- Tagliatelle with veal, peas & morel mushrooms 28 / 34

Please note the risotto takes 20 minutes to prepare

- Risotto with porcini mushroom 38 / 44

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 artichokes, butternut squash & trompettes 42
- Pan fried veal cutlet with mashed potato & porcini mushrooms 49
- Pan fried venison with root vegetables & girolles 44
- Grilled beef sirloin with ‘cimi di rapa’ & Borlotti beans 38

From the grill

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

Vegetables & potatoes

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

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

Desserts

- Amaretto crème brûlée 12

Homemade gelati & sorbetti (3 scoops);

Bacio, Salted caramel & Vanilla gelati

Blood orange, Lemon & Coconut sorbetti 10

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*

Affogato – *Vanilla gelato topped with espresso coffee 9*

Petit fours 12

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