

## **First course**

- Burrata with caponata 12
- Ricotta & mint stuffed courgette flowers with a spicy tomato sauce 16
- Deep fried calamari with homemade tartar sauce 15 / 25
- Fresh hand-picked crab with a cucumber & green apple salad 15
- Seared diver caught scallops with pea puree & saffron vinaigrette 18
- 'Vitello tonnato' thinly sliced veal with tuna mayonnaise 15

## **Tartar & carpaccio**

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with rocket & parmesan 15
- Salmon & avocado tartar with bruschetta 14
- Beef tartar with raw quail egg & paprika crisps 15

## **Cured meats**

- Selection of cured meats 12
- Parma ham, salami, bresaola, capocollo*
- Parma ham with cantaloupe melon 12
- Beef bresaola with rocket & parmesan 12

## **Pasta, risotto & soup**

*All long pasta dishes can be made with gluten free spaghetti 3 supplement*

- Pea soup 10
- Shellfish & Sardinian fregola 12
- Spaghettini with tomato & basil 10 / 14
- Pappardelle with broad beans, rocket & pecorino cheese 16 / 20
- Tagliolini with clams & courgette 16 / 20
- Linguine with lobster, garlic chilli & tomato 22 / 26
- Strozzapreti with duck ragout 16 / 20
- Fusilli with Italian sausage, tomato, peas & pecorino cheese 14 / 18
- Macaroni with 'N'duja' spicy Calabrian sausage & smoked ricotta 14 / 18
- Classic lasagna 16
- Crab & lemon risotto 18 / 22
- Please note the risottos take 20 minutes to prepare*
- Asparagus & black truffle risotto 18 / 22
- Please note the risottos take 20 minutes to prepare*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner  
or 120 guests for a drinks reception  
Please ask reception for more information*

## Main course

- Pan fried sea bream with Venere rice, squid & clams 26  
Pan fried cod with braised potatoes, black olives & cherry tomatoes 26  
Pan fried monkfish with peas, girolle mushrooms & mussels 30  
Veal Milanese with rocket & cherry tomato salad & balsamic 34  
Roast duck breast, confit leg, shallot & mustard fruit chutney 26  
Beef tagliata with crushed new potatoes, red onions & balsamic 28

## From the grill

- |                   |                             |
|-------------------|-----------------------------|
| Organic salmon 22 | Organic chicken paillard 18 |
| Seabass 28        | Beef fillet 29              |
| Tuna 24           | Beef rib eye 24             |
| Swordfish 22      | Lamb cutlets 24             |

## Vegetables, potatoes & salads

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

- |                              |  |                           |
|------------------------------|--|---------------------------|
| Spinach 5                    | Broccoli 5                             | Roast potatoes 5          |
| Fried courgette 6            | Green beans 5                          | New potatoes 5            |
| Peas & pancetta 6            | Mashed potato 4.75                     | Truffle mashed potato 7.5 |
|                              | English asparagus 7                    |                           |
| Tomato, basil & mozzarella 6 | Mixed green leaf salad 5               |                           |
|                              | Rocket, parmesan & balsamic dressing 6 |                           |

## Desserts

- Classic tiramisu 8  
Sicilian cannolo with pistachio ice cream 8  
Passion fruit & Muscat wine semifreddo 8  
Lemon tart with raspberry sorbet 8  
Chocolate crème brulee with tuille 8  
Selection of Italian cheese 12  
Homemade ice creams & sorbet 6  
Affogato 6  
*Vanilla ice cream topped with espresso coffee*  
Petit fours 8

*A 12.5% 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*