

# GROUP MENU

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## ANTIPASTI

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Burrata Pugliese, Sicilian Tomato, Taggiasca Olive, Basil	16
Portland Crab Salad, Pink Radish, Escarole & Jalapeno Aioli	22
Quinoa Salad, Roasted Sweet Potato, Cashew, Avocado	14
Puntarella & Endive Salad, Gorgonzola, Walnut	15

## PASTA

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Monkfish Ragu Spaghettoni, Friarielli, Chilli	27
Beef Ragu Pappardelle	24
Carbonara - Pork Cheek, Egg & Pecorino Sardo <i>Black Truffle supp. £8</i>	26
Pumpkin Casoncelli, 36 Month Parmigiano, Amaretti	22

## SECONDI

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Wild Seabass, Cannellini Beans & Mussel	36
Buttermilk Chicken Milanese, Hispy Cabbage, 36 Month Parmigiano Aioli	26
40 Day Aged Beef Sirloin Tagliata	45
Spiced Burnt Cauliflower, Chickpeas, Arugula Salsa	19

## CONTORNI

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Zucchini fritti	8
Rosemary Fries	6
Sicilian Tomato salad	8
Slow Roast Vegetables	8

## DESSERTS

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Gelato & Sorbet selection (1 scoop)	4.5
Amedei Chocolate Budino, Brandy-Soaked Prune, Hazelnut	12
Tiramisù	11
Lemon & Pistachio Pannacotta	10
Artisan Cheeseboard	15

If you have any intolerance or specific diet, please notify the waiter for guidance.

A 12.5% discretionary service charge will be added to your bill.