Italian Autumn menu

Starters

Arancini di Zucca e Mozzarella £14

Crispy risotto balls filled with roasted butternut squash and mozzarella cheese, served with a sage and tomato sauce.

Vellutata di Zucca Butternut, Carote e Ceci £7

Creamy butternut squash soup with carrots, lentils

Burrata con Prosciutto e Nocciole £16

Creamy burrata with Italian Prosciutto, roasted walnuts, rocket and balsamic glaze.

Ravioli alla Romana £13

Ricotta and spinach filled ravioli cooked in a light creamy tomato sauce with a hint of chilli.

Calamari fritti £13

Tender coated squid rings flash-fried until golden and crispy.
It is served hot with sea salt and fresh lemon and tartar sauce.

Mains

Risotto alla Zucca e Noci £20

Creamy risotto with roasted butternut squash, Parmesan cheese, toasted walnuts and fresh sage.

Tagliatelle Cozze e Gamberi £25

Tagliatelle pasta cooked with mussels and succulent king prawn in a light white wine sauce, garlic, fresh basil and chillies.

Anatra all'Arancia £22

Pan-seared duck breast, cooked in a delicate orange reduction infused with citrus zest, butter, and a touch of aromatic herbs. Served with mash potatoes.

Orata alla Griglia £25

Grilled whole sea bream served with steamed vegetables.

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETRY REQUIREMNET PLEASE INFORM A MEMBER OR STAFF OR ASK FOR MORE INFORMATIONS-