


Chef special menu

Starters

Cocktails di gambretti e avocado	£13.00
Prawn cocktail served with avocado and seafood sauce	
Our famous Arancini	£13.00
From Silcily, rice ball stuff with cheese in a tomato chilli sauce	
Beetroot e Burrata Salad	£15.00
Fresh beetroot, divine creamy burrata mozzarella cheese, rocket leaves served with fresh pesto dressing and sprinkled with toasted pumpkin seeds and walnuts	
Formaggio di Capra	£13.00
Warm goat cheese served in a home made bread with fresh pears and drizzled with honey	

Mains

Risotto Al Limone e Asparagi 	£20.00
Creamy Arborio rice infused with Amalfi lemon zest, finished with tender asparagus, parmesan and extra virgin olive oil. (Vegan upon request)	
Anatra alla prugna	£22.00
Succulent seared duck breast glazed in a luscious honey, prune and red wine reduction, paired with fragrant herb roasted potatoes.	
Pollo alla Fiorentina	£21.00
Tender chicken breast pan-seared and finished in a creamy tuscan sauce with spinach and sun dried tomato gently infused with garlic and mozzarella cheese.	
Orata alla Griglia	£24.00
Grilled sea bream served with steamed vegetables.	

Booknow

Dietary Preferences



Vegan

if you have any food allergy or a special diet requirement please inform a member of staff or ask for more informations.
