

THIS WEEK
TASTES OF CALABRIA

Calabria, the “toe of Italy’s boot,” is a picturesque region in southern Italy with mountains, beaches... but the food of Calabria is what gets us really excited! Calabria’s produce and seafood are well enjoyed with its hearty, local red wine. Many dishes are a mix of fresh ingredients, preserved vegetables, meats or fish with oil and spices

TO BEGIN

ZUPPA DI CIPOLLE ROSSE DI TROPEA (CIPUDDDI RUSSI I TROPEA)

Tropea red onion soup

or

MELANZANE RIPIENE (MULINGIANI CHINI)

Calabrian stuffed aubergine

or

FRITTELLE DI BIANCHETTI (ANANNATA)

Deep fried batter whitebait fish with leaves salad

TO FOLLOW

RAVIOLI ALLA CALABRESE (RAVIOLI CHINI I NDUJA)

Calabrian ravioli filled ragù and n’duja

or

PESCE SPADA ALLA GHIOTTA (UPISCI SPADA A GHIOTTA)

Swordfish with tomato, olives and capers

or

POLPETTE ALLA MAMMOLESE (PURPETTI A MAMMOLESI)

Pork and goat’s cheese meatballs

TO FINISH

TARTUFO I PIZZO

*Chocolate and hazelnut ice cream
bombe*

or

SELEZIONE DI SORBETTI

Selection of sorbet

2 COURSES

£25⁰⁰

*Only available Monday to Fridays
(Excluding bank holidays)*

3 COURSES

£29⁰⁰

Please notify a member of staff if you have an allergy, or ask your server for further allergen information. A discretionary gratuity of 12.5% will be added to your bill. Includes 20% VAT. This menu is only available for groups up to 8 guests.