

MENU 1

£26.75 PER PERSON

PRIMI

ZUPPA

Potato & butternut squash soup, toasted ciabatta (v)

CALAMARI FRITTI

Crispy fried calamari, roast garlic mayonnaise & lemon

INSALATA DI CESARE

Grilled chicken, crispy pancetta, gem lettuce, croutons
& Grana Padano

SECONDI

RISOTTO FUNGHI

Wild mushrooms, truffle oil & cheese wafer (v)

BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon

TROFIETTE CON POLLO

Grilled chicken, vegetables, Grana Padano cream
& pine nuts (n)

BISTECCA (225G)

Rump steak, house cut chips, peppercorn sauce or
garlic & parsley butter
(a £2.00 supplement charge will apply)

*All our main courses are served with garlic & rosemary
roast potatoes, broccoli, beans, peas & basil butter (v)*

DOLCI

TORTA DI CLEMENTINE

Clementine cheesecake (v)

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles,
salted caramel ice cream (v)

GELATO MISTO

Selection of homemade ice creams (v) (n)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.

MENU 2

£36.75 PER PERSON

OLIVE

Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)

PANE ALL'AGLIO

Hand-stretched garlic bread - tomato & fresh basil (v)

PRIMI

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

CAPRESE

Campania DOP buffalo mozzarella, vine ripened tomatoes & fresh basil

PROSCIUTTO E MELONE

DOP Parma ham aged 18 months & galia melon

SECONDI

MELANZANE

Baked aubergine, Campania DOP buffalo mozzarella,
Grana Padano, tomato & basil

MERLUZZO

Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream

BISTECCA (225G)

Ribeye steak, house cut chips, peppercorn sauce or
garlic & parsley butter

*All our main courses are served with garlic & rosemary
roast potatoes, broccoli, beans, peas & basil butter (v)*

DOLCI

TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits,
mascarpone cream, cocoa powder (n)

PANNA COTTA

Vanilla cream, poached pears, lemon & thyme (n)

GELATO MISTO

Selection of homemade ice creams (v) (n)

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MENU 3

£42.00 PER PERSON

OLIVE

Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)

PANE ALL'AGLIO

Hand-stretched garlic bread -

Tomato & fresh basil (v)

Campania DOP buffalo mozzarella & fontina cheese

PRIMI

RISOTTO FUNGHI

Wild mushrooms, truffle oil & cheese wafer (v)

CAPESANTE

Isle of Man scallops, spicy Calabrian sausage & tenderstem broccoli

CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing, rocket & Grana Padano shavings

SECONDI

MELANZANE

Baked aubergine, Campania DOP buffalo mozzarella, Grana Padano, tomato & basil

SALMONE

Roast salmon fillet, buttered spinach & creamy vermouth sauce

ANATRA

Crispy slow cooked duck, roast apples & Valpolicella wine sauce

BISTECCA (225G)

Sirloin steak, house cut chips, peppercorn sauce or garlic & parsley butter

*All our main courses are served with garlic & rosemary
roast potatoes, broccoli, beans, peas & basil butter (v)*

DOLCI

CROSTATA DI MELE

Baked apple & almond tart, vanilla ice cream (v) (n)

TIRAMISÚ

Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder (n)

GELATO MISTO

Selection of homemade ice creams (v) (n)

FORMAGGI

Artisan made Testun Ocelli al Barolo, Gorgonzola served with crostini, Acacia honey & Conference pear (n)

COFFEE & CANTUCCINI (v) (n)

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