

Sample A la Carte Menu August 2018

First course

- Burrata with chilled tomato soup 12
- Ricotta & mint filled courgette flowers with a spicy tomato sauce 16
- Deep fried calamari with tartar sauce 15
- Seared tuna with broad beans, orange & tomato concasse 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Beef fillet carpaccio with rocket & parmesan 16
- Selection of cured meats 16
- Parma ham with melon 14
- Vitello tonnato 16

Pasta, soup & risotto

All long pasta dishes can be made with gluten free tagliatelle

- Courgette & potato soup 8
- Pea soup with Sicilian prawns 16
- Ricotta & spinach tortelli in butter & sage 16 / 22
- Macaroni with spring vegetable carbonara with shaved truffle 16 / 22
- Tagliolini with clams, courgette, garlic & chilli 16 / 22
- Linguine with lobster, tomato, garlic & chilli 30 / 36
- Strozzapreti with octopus & lemon 16 / 22
- Pappardelle with lamb ragout, broad beans & pecorino 16 / 22
- Classic lasagna 18

Saffron & courgette risotto 20 / 26

Seafood risotto 24 / 30

Please note the risottos take 20 minutes to prepare

***A full a la carte gluten free,
vegan & vegetarian menu
is available on request***

Main course

- Roasted cod with leeks, peas & mussels 28
Pan fried hake with fennel, black olives & saffron 26
Monkfish scaloppine with sautéed spinach, confit tomatoes & white wine sauce 32
Beef tagliata with rocket, parmesan & balsamic vinegar 28
Grilled rump of lamb with braised red onions & grilled aubergine 29
Veal Milanese with rocket & cherry tomato salad 36

From the grill

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| Organic salmon 22 | Lamb cutlets 30 |
| Tuna 26 | Beef rib eye (250gr) 28 |
| Swordfish 24 | Beef fillet (250gr) 34 |
| Seabass 28 | Veal chop 34 |

Vegetables & potatoes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

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| Spinach 5 | Peas & pancetta 6 | Roast potatoes 5 |
| Green beans 5 | Fried courgettes 6 | New potatoes 5 |
| Broccoli 5 | Roast peppers 9 | Mashed potato 5 |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

Desserts

- Classic tiramisu 8.75
Sicilian cannolo with pistachio ice cream 8.75
Limoncello & pistachio crème brûlée 8.75
Cold zabaione with strawberries & balsamic 8.75
Pistachio panna cotta with apricot salad 8.75
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 7
Vanilla ice cream topped with espresso coffee
Petit fours 10

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay