

A la Carte Menu

First course

- Burrata with caponata 12
- Ricotta & mint stuffed courgette flowers with a spicy tomato sauce 16
- Deep fried calamari with homemade tartar sauce 15 / 25
- Fresh hand-picked crab with a cucumber & green apple salad 15
- Seared diver caught scallops with pea puree & saffron vinaigrette 18
- 'Vitello tonnato' thinly sliced veal with tuna mayonnaise 15

Tartar & carpaccio

- Octopus carpaccio with fennel, orange & capers 14
- Beef carpaccio with rocket & parmesan 15
- Salmon & avocado tartar with bruschetta 14
- Beef tartar with raw quail egg & paprika crisps 15

Cured meats

- Selection of cured meats 12
- Parma ham, salami, bresaola, capocollo*
- Parma ham with cantaloupe melon 12
- Beef bresaola with rocket & parmesan 12

Pasta, risotto & soup

All long pasta dishes can be made with gluten free spaghetti 3 supplement

- Onion & rosemary soup 10
- Shellfish & Sardinian fregola 12
- Spaghettini with tomato & basil 10 / 14
- Pappardelle with broad beans, rocket & pecorino cheese 16 / 20
- Tagliolini with clams & courgette 16 / 20
- Linguine with lobster, garlic chilli & tomato 26 / 30
- Strozzapreti with duck ragout 16 / 20
- Fusilli with Italian sausage, tomato, peas & pecorino cheese 14 / 18
- Macaroni with 'N'duja' spicy Calabrian sausage & smoked ricotta 14 / 18
- Classic lasagna 16
- Crab & lemon risotto 20 / 24
- Please note the risottos take 20 minutes to prepare*
- Castelmagno cheese & summer truffle risotto 20 / 24
- Please note the risottos take 20 minutes to prepare*

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception
Please ask reception for more information*

Main course

- Pan fried sea bream with Venere rice, squid & clams 26
Pan fried cod with braised potatoes, black olives & cherry tomatoes 26
Pan fried monkfish with peas, girolle mushrooms & mussels 30
Veal Milanese with rocket & cherry tomato salad & balsamic 36
Rump of lamb with 'salsa verde', baby vegetables & aubergine purée 26
Beef tagliata with crushed new potatoes, red onions & balsamic 28

From the grill

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| Organic salmon 22 | Organic chicken paillard 18 |
| Wild seabass 32 | Beef fillet 29 |
| Tuna 24 | Beef rib eye 26 |
| Swordfish 22 | Lamb cutlets 26 |

Vegetables, potatoes & salads

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

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| Spinach 5 | Broccoli 5 | Roast potatoes 5 |
| Fried courgette 6 | Green beans 5 | New potatoes 5 |
| Peas & pancetta 6 | Truffle mashed potato 7.5 | Mashed potato 4.75 |
| Tomato, basil & mozzarella 6 | Mixed green leaf salad 5 | |
| Rocket, parmesan & balsamic dressing 6 | | |

Desserts

- Classic tiramisu 8.5
Sicilian cannolo with pistachio ice cream 8.5
Passion fruit semifreddo in a tuille basket with fresh berries 8.5
Lemon tart with raspberry sorbet 8.5
Chocolate crème brulee with tuille 8.5
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 6
Vanilla ice cream topped with espresso coffee
Petit fours 10