

## Sample A la Carte Menu

### First course

- Burrata with tomato coulis & baked aubergine 12  
Fresh hand-picked crab with apple & cucumber 15  
Octopus carpaccio with green beans, beetroot & orange 14  
Seared scallops with butternut squash & n'duja 16  
Beef tartar with Jerusalem artichoke & girolle mushrooms 16  
Selection of cured meats 14  
Parma ham with rocket & melting Tomino cheese 14  
Vitello tonnato 15

### Salads

*Also available as a side dish*

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|--|--------------------------------|---|
| Green leaf salad<br>9 / 12                     | Tomato & mozzarella<br>10 / 13 | Rocket & parmesan<br>10 / 13                    |
| Beetroot, goats cheese &<br>pecan nuts 11 / 14 | Tomato & onion<br>9 / 12       | Avocado & baby spinach<br>with pancetta 11 / 14 |

### Pasta, risotto & soup

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

- Carrot & thyme soup 10  
Minestrone soup 12  
Spaghettoni with tomato & basil 8 / 14  
Pumpkin gnocchi with mixed mushrooms & black truffle 16 / 22  
Linguine with lobster, garlic, chilli & tomato 26 / 32  
Strozzapreti with octopus & lemon 16 / 22  
Roast beef & spinach ravioli in red wine sauce 16 / 22  
Pappardelle with quail & saffron 16 / 22  
Classic lasagna 18  
Risotto with gorgonzola & radicchio 18 / 24  
*Please note the risottos take 20 minutes to prepare*  
Risotto with porcini mushrooms 18 / 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 cod with fennel & saffron 28
- Pan fried halibut with artichoke, spinach & black truffle 32
- Parma ham wrapped monkfish with cannellini beans, potato & mussels 30
- Honey glazed duck breast with carrots & button onions 26
- Pan fried beef fillet with 'barba di frate', endive & balsamic 30
- Pan fried venison with spinach & gratinated cauliflower & beetroot 28

## From the grill

- |                   |                     |
|-------------------|---------------------|
| Organic salmon 22 | Chicken paillard 20 |
| Tuna 24           | Beef fillet 29      |
| Seabass 28        | Beef rib eye 26     |
| Swordfish 24      | Lamb cutlets 26     |

## Vegetables & potatoes

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

- |               |                    |                    |
|---------------|--------------------|--------------------|
| Spinach 5     | Mixed mushrooms 7  | Roast potatoes 5   |
| Green beans 5 | Barba di frate 6   | New potatoes 5     |
| Broccoli 5    | Fried courgettes 6 | Mashed potato 4.75 |

## Desserts

- Classic tiramisu 8.5
- Sicilian cannolo with Amarena cherry ice cream 8.5
- Chocolate fondant with 'fior di latte' ice-cream 8.5
- Ricotta & pear cheesecake with chocolate ice-cream 8.5
- Amalfi lemon tart with raspberry sorbet 8.5
- Selection of Italian cheese 12
- Homemade ice creams & sorbet 6
- Affogato 6
- Vanilla ice cream topped with espresso coffee*
- Petit fours 10