

Sample A la Carte Menu

First course

- Mozzarella with peas & broad beans 12
- Ricotta & mint filled courgette flowers with a spicy tomato sauce 16
- English asparagus with Hollandaise sauce, poached egg & crispy pancetta 18
- Seared scallops with butternut squash & n'duja 18
- Salmon & beetroot tartar 16
- Fresh hand-picked crab with apple & cucumber 16
- Beef fillet carpaccio with rocket & parmesan 16
- Selection of cured meats 14
- Parma ham with rocket & melted goat cheese 14
- Vitello tonnato 16

Pasta, risotto & soup

All long pasta dishes can be made with gluten free tagliatelle

- Onion & rosemary soup 8
- Broad bean, potato & rocket soup 12
- Spaghettini with tomato & basil 10 / 16
- Ricotta & spinach tortelli in butter, sage & hazelnuts 16 / 22
- Macaroni with spring vegetable carbonara & 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
- English asparagus risotto with black truffle 20 / 26
Please note the risottos take 20 minutes to prepare
- Cuttlefish risotto 18 / 24
Please note the risottos take 20 minutes to prepare

Main course

- Pan fried cod with leeks, peas & mussels 28
Pan fried wild halibut with courgettes, peppers & aubergine 34
Pan fried monkfish with spring vegetables 34
Honey glazed duck breast with carrots & button onions 26
Pan fried beef fillet with asparagus & truffle polenta 34
Veal medallions, aubergine parmigiana asparagus & pancetta 36

From the grill

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| Organic salmon 22 | Rump of lamb 26 |
| Tuna 24 | Beef fillet (250gr) 34 |
| Seabass 28 | Beef rib eye (250gr) 28 |
| Swordfish 24 | Veal chop 34 |

Vegetables, salads & 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 | English asparagus 9 | Mashed potato 5 |
| Green leaf salad 5 | Tomato & mozzarella 6 | Rocket & parmesan 6 |

Desserts

- Classic tiramisu 8.75
Sicilian cannolo with Amarena cherry ice cream 8.75
Chocolate mousse with raspberries 8.75
Ricotta & pear cheesecake with chocolate ice-cream 8.75
Amalfi lemon tart with raspberry sorbet 8.75
Selection of Italian cheese 12
Homemade ice creams & sorbet 6
Affogato 7
Vanilla ice cream topped with espresso coffee
Petit fours 10