



SIGNATURE DISHES

SET MENU (Change daily)

DESSERT

## SIGNATURE DISHES

*Created by Head Chef: Andrea Capra*

**Food allergies and intolerances**  
**Please speak to our staff about the ingredients in our meal,**  
**when making the order**

Italian beef Carpaccio,  
rocket salad parmesan cheese "vacche rosse"  
and pane Carasau £15.00

Raw Sicilian prawns, £15.00  
cream of burrata, crispy artichokes, basil olive oil, and fresh black truffles

Homemade egg tagliatelle pasta with mix wild mushrooms £18.00  
chicken demi-glace, finished with 5 grams of fresh black truffle

Risotto with porcini mushrooms, butter and thyme £22.00  
served in a parmesan cheese rind (21/24 months)

Homemade Black of ink chitarra egg pasta £25.00  
with lobster, spring onion, concasse of fresh tomatoes and fresh chilli pepper

Homemade tagliolino egg pasta with slow cooked egg £25.00  
finished with 5 grams of fresh Perigold black truffle

Roasted loin of veal, £27.00  
cream of celeriac, Savoy cabbage, chestnuts and black truffles

Roasted fillet of beef with Jerusalem artichokes £30.00  
and garlic, parsley mix wild mushrooms

## **SET MENU**

**Starter and Pasta £25.00**

**Starter and Main Course £28.00**

**Pasta and Main Course £30.00**

### **Starter**

Soup of the evening

Fresh burrata, with cream of aubergine,  
toasted panko, basil pesto and semi dried cherry tomatoes

Deep fried buffalo mozzarella with culatello ham

Tuna tartare, Avocado guacamole, crispy polenta,  
and sweet and sour red onion

Grilled goat cheese with cream of beetroot,  
panko bread, walnuts and spinach

Raw veal carpaccio, baby gem, French beans,  
and fresh black truffles finished with onion and lemon dressing

Slow cooked Iberico pork cheek with Jerusalem artichokes puree  
and crispy curly kale

### **Paste**

Homemade ravioli egg pasta of the evening

Linguine garlic, olive oil, fresh chilli pepper and parsley  
finished with bottarga (*grey mullet roe*)

Paccheri Gerardo di Nola with veal ragout and smoked pecorino cheese

Homemade chitarra pasta spicy arrabbiata style with Argentinian prawns

### **Main Course**

Roasted Halibut with spicy clams and spinach

Grilled American scallops  
with puree of celeriac, crispy kale and salmon roe

Sirloin Tagliata of beef with rocket salad and parmesan cheese shavings  
finished with reduction of balsamic vinegar

## **Homemade Desserts**

**£ 6.00**

### **Tiramisu'**

*Classic Italian cheesecake  
of Savoyard biscuits, mascarpone cheese  
espresso coffee and Kahlua liqueur*  
recommended with Sauternes or Malaga wine

### **Nemesis**

*Valrhona chocolate mousse cake  
served with ice cream*  
recommended with Banylus wine

### **Panna Cotta of the evening**

recommended with Sauternes or Malaga wine

### **Cheese cake of the evening**

recommended with Sauternes or Malaga wine

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**£ 6.00**

Affogato di Gelato with hazelnut coffee  
*Vanilla ice cream dipped in espresso coffee  
and topped up with mix nuts*

**£ 5.50**

Selection of ice cream and sorbet  
*(2 scoops serving)*

**£ 6.50**

Sgroppino  
*Blend of Lemon sorbet, Vodka and Prosecco wine*

### **Formaggi**

**£ 12.00**

Selection of Italian cheeses with  
Pears, Honey, jam, bread and crackers