



SIGNATURE DISHES

SET MENU (Change daily)

DESSERT

SIGNATURE DISHES

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

STARTER

Slow cooked Iberico pork cheek with cream of celeriac
and black cabbage *£13.00*

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

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

PASTA E RISOTTO

Homemade Black of ink chitarra egg pasta
with prawns, cherry tomatoes and rocket salad *£18.00*

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

Homemade tagliolino egg pasta with slow cooked egg
mix wild mushrooms, chicken demi-glace
finished with 10 grams of fresh Perigold black truffle *£25.00*

MAIN COURSE

Grilled fillet of tuna
with fresh valerian, and French beans *£25.00*

Roasted loin of veal,
mash potatoes, Black cabbage, and black truffles *£27.00*

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 burratina,
with San Daniele ham or cherry tomatoes

Grilled goat cheese and grilled vegetables

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

Paste

Homemade ravioli egg pasta of the evening

Homemade egg thin pasta
with fresh clams, fresh chilli pepper, spring onion and parsley
finished with Sardinian bottarga (*grey mullet roe*)

Paccheri Gerardo di Nola with veal ragout
and smoked pecorino cheese

Main Course

Roasted Halibut with grilled vegetables

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

£ 10.00

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