



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

Roasted Porcini mushrooms salad £13.00
wild rocket, parmesan cheese shavings and truffle olive oil

King prawns tempura £14.00
served with spicy mayo dressing and rice waffle

Grilled Scallops £15.00
cream of garden pea, crispy pancetta, purple potatoes and salmon roe

Italian beef Carpaccio, £15.00
rocket salad parmesan cheese shavings,
finished with lemon olive oil dressing and pane Carasau

PASTA E RISOTTO

Homemade egg thin pasta £24.00
with LOBSTER, fish fumet and cherry tomato sauce

Homemade tagliolino egg pasta with £22.00
mix wild mushrooms, drizzling of chicken broth
finished with 10 grams of fresh finest black truffle Perigord

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

MAIN COURSE

Guazzetto (stew) of fish and shellfish (*prawn, clams, squid, seabass*) £25.00
gentle spicy and with crunchy garlic toast

Slow cooked lamb cutlets with pistachio crumbs £26.00
mash potatoes, spinach and grilled truffle polenta

Roasted loin of veal, £27.00
sauté of mix wild mushrooms, spinach, and fresh finest black truffles

SET MENU
Starter-Main Course £35.00
Starter-Main Course-Dessert £39.00

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

(as Starter or Main Course)

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

£ 7.00

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

~ ~ ~

£ 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