



MENU A

~~Starters /Antipasti~~

Smoked salmon, beetroot salad and toasted fruits bread
Salmone affumicato con barbabietole e pane tostato

Culatello ham, French beans and grana Padano shavings
Culatello fagiolini e grana Padano

Burrata cheese served with cherry tomato and basil (V)
Burrata servita con pomodorini e basilico

Potato soup langoustine and chilly oil
Zuppa di patate con scampi e olio al peperoncino

~~Main courses / Secondi piatti~~

Tagliatelle with black truffle and mixed wild mushrooms (V)
Tagliatelle con tartufo nero e funghi misti

Char grilled fillet of seabass with green beans and black olives
Filetto di branzino alla griglia con fagiolini e olive nere

Pan fried calf's liver with sautéed onions, sage and white wine served with spinach
Fegato in padella con cipolle saltate, salvia e vino bianco servito con spinaci

Pan fried breast of chicken with sautéed potatoes and broccoli
Petto di pollo in padella servito con patate saltate e broccoli

~~Desserts~~

“Traditional Italian Tiramisu”

Chocolate and hazelnut cheesecake, hazelnut sauce and white chocolate shavings
Torta alla nutella con salsa di nocciole e scaglie di cioccolato bianco

panettone with custard cream and mix berries
Panettone con crema pasticcera e frutti di bosco

Homemade ice cream and sorbet
Gelati e sorbetti della casa

3 Courses meal £29.50

Please do let us know of any allergies or intolerances before ordering
Prices include 20% VAT and are subject to 12.5% discretionary Service charge