



~~~Starters / Antipasti~~~

Tagliolini with crab, white wine, sweet chilly and garlic
Tagliolini con granchio, vino bianco, peperoncino e aglio

Bresaola with rocket and pecorino cheese shaving
Bresaola con rucola e scaglie di pecorino sardo

Poached egg with sautéed spinach, parmesan cream and black truffle (V)
Uovo in camicia con spinaci saltati, crema al parmigiano e tartufo nero

Pan fried scallops with crispy bacon and beetroot purée
Capesante in padella con pancetta croccante e purea di barbabietole

~~~Main courses / Secondi piatti~~~

Pan fried cod with mixed mushrooms and sun-dried tomato
Merluzzo in padella con funghi misti e pomodori essiccati

Pan fried seared tuna with french beans and sweet and sour baby onions
Tonno scottato in padella servito con fagiolini e cipolline in agrodolce

Black truffle risotto (V)
Risotto Carnaroli al tartufo nero

Chard grilled beef fillet served with sautéed potatoes and spinach
Filetto di manzo alla griglia con patate saltate e spinaci

~~~Dessert / Dolci~~~

White chocolate Pannacotta with raspberry sauce
Pannacotta al cioccolato bianco con salsa al lampone

Traditional Italian Tiramisu"

Chocolate fondant with pistachio ice cream

Fondante di cioccolato servita con gelato al pistachio

3 Courses meal £38.00

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