



## **MENU C**

### **~~Starters /Antipasti~~**

**Wild seabass carpaccio lemon and sea urchin dressing**  
*Carpaccio di branzino selvatico con condimento di limone e riccio di mare*

**Pan fried fois gras with sautéed mixed mushrooms and black truffle**  
*Fois gras in padella servito con funghi misti e tartufo nero*

**Pan fried scallops and langoustine served with rocket and cherry tomato**  
*Capesante e scampi in padella serviti con rucola e pomodorini*

### **~~Main courses / Secondi piatti~~**

**Tagliolini with lobster, cherry tomatoes and basil**  
*Tagliolini all' astice con pomodorini e basilico*

**Char grilled lamb cutlets porcini mushrooms cream and garlic sautéed spinach**  
*Costolette d' agnello alla griglia con crema di porcini e patate saltate*

**Pan fried Turbot white beans and clams**  
*Trancio di rombo in padella faggioli bianchi e vongole*

**Selection of green vegetables and sauté potatoes**

### **~~Dessert / Dolci~~**

**Selection of Italian cheese with truffle honey and jam**  
*Selezione di formaggi italiani con miele al tartufo e marmellata*

**Rum baba with fresh strawberries and whipped cream**  
*Baba al rum con fragole fresche e panna montata*

**“Traditional Italian Tiramisu”**

**3 Courses meal £45.00**

**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**