

AL DUCA

MENU C

~~Starters / Antipasti~~

Wild seabass carpaccio with lemon dressing
Carpaccio di branzino selvatico con condiment al limone

Sardinian cured ham with salad and carasau bread
Prosciutto sardo con carasau e insalatia

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~~

Spaghetтини with lobster, cherry tomatoes and basil
Spaghetino 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

Calabrian fusilli with minced sausage, parmesan cheese tomato sauce and basil
Fusilli servite con salsiccia, parmigiano, pomodoro e basilico

Pan fried Halibut white beans and clams
Trancio di Ipoglosso in padella con 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

Prices include 20% VAT and are subject to 12.5% discretionary Service charge