

MENU A

STARTERS / ANTIPASTI

Baby octopus “alla luciana” spicy tomato sauce and toasted bread crouton
Polipetti alla luciana

Black pepper beef carpaccio served with toasted hazelnut,
micro watergrass and salsa tonnata
Carpaccio di manzo servito con nocciole tostate e salsa tonnata

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

Homemade spirulina green Spaghetti with tomato sauce and basil
spirulina Spaghetti al pomodoro

MAIN COURSES / SECONDI PIATTI

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

Trofie minced sausage, parmesan cheese tomato sauce and basil
Trofie con salsiccia pomodoro parmigiana e basilico

Cod fish with aubergine caponata
Merluzzo in padella con caponata

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

Char grilled chicken paillard with sautéed potatoes and broccoli
Paillard di pollo alla griglia servito con patate saltate e broccoli

DESSERTS / DOLCI

“Traditional Italian Tiramisu”

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

Homemade ice cream and sorbet
Gelati e sorbetti della casa

3 COURSES MEAL £29.30

Please do let us know of any allergies or intolerances before ordering