

## MENU B

### 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 in crust of sesame seeds with broad beans cream and saffron sauce  
*Capesante in crosta di sesamo salsa di fave e zafferano*

### MAIN COURSES / SECONDI PIATTI

Char grilled king prawns in brandy sauce  
*Gamberoni in padella con salsa al brandy*

Seared tuna served with tuna sauce balsamic glaze and anchovies crisps  
*Tonno scottato in padella servito con salsa tonnata e balsamico*

Pappardelle hare Ragout  
*Pappardelle al ragu' di lepre*

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

### DESSERTS / 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

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