

MENU C

STARTERS / ANTIPASTI

Sword fish carpaccio with grapefruit dressing
Carpaccio di pesce spada con condiment al pompelmo

Parma ham with salad and carasau bread
Prosciutto di parma con carasau e insalata

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 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

Lobster tail salad alla Catalana, cherry tomato, red onion, celery and cucumber
Coda d' Astice alla catalana

Char grilled filet of beef with red wine reduction, saffron and spinach
Filetto di manzo, servito con riduzione di vino rosso, salsa allo zafferano e spinaci

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

Linguine allo scoglio mixed shellfish
Linguine allo scoglio

DESSERTS / 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

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