Menu Oro

£40

STARTER

BRUSCHETTA AL POMODORO (VG) (GFO)

Marinated Tomatoes, Garlic, Basil, Balsamic, Sourdough

BRUSCHETTA AI CARCIOFI (GFO) (VG)

Sautéed Artichoke, Garlic, Thyme, Parsley, Sourdough

ARANCINI FUNGHI (V)

Wild Mushroom Arancini, Truffle Mayo, Grana Padano

INSALATA DEL CONTADINO (GF)

Farmer's Market Salad,, Goat Cheese, Yellow Endive, Rocket, Pear, Raspberry & Hazelnut Dressing

MAIN

SPAGHETTI AL POMODORO (VGO) (V) (GFO)

Spaghetti Pasta, Tomato Sauce, Basil

MEZZI RIGATONI ALLA CACIO & PEPE (GFO)

Tube Shaped Pasta, Pecorino Romano Dop, Black Pepper

PESCE SPADA (GF)

Swordfish Steak with Sicilian Caponata

MARGHERITA (VGO) (GFO)

Tomato, Fior Di Latte, Basil, Grana Padano

DESSERT

AFFOGATO (GF)

Vanilla Gelato & Espresso

CANNOLO SICILIANO

Ricotta, Chocolate, Pistachio

GELATO (GFO) (V)& SORBETTI (GFO) (VG)

Chocolate | Strawberry | Pistachio | Vanilla

Lemon | Mango | Raspberry

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill

Menù Diamante
£50

STARTER

CARPACCIO DI MANZO (GF)
Sirloin, Rocket, Grana Padano, Balsamic Glaze
BURRATA (V) (GF)
Heritage Tomato, Roasted Tomato Dressing, Basil
CALAMARI FRITTI
Fried Marinated Fresh Squid, Lime Mayo
INSALATA DEL CONTADINO (GF)
Farmer's Market Salad,, Goat Cheese, Yellow Endive, Rocket, Pear, Raspberry & Hazelnut Dressing

MAIN

PESCE SPADA (GF)
Swordfish Steak with Sicilian Caponata
LASAGNE AL FORNO
Layers of Pasta with Slow Cooked Ragù, Béchamel Sauce, Grana Padano
SUPREMA DI POLLO (GF)
Honey Glazed Carrot Purée, Mixed Wild Mushrooms, Baby Carrots, Red Wine Jus
BRANZINO (GF)
Pan Fried Sea Bass Fillet, Sautéed Asparagus, Mangetout & Peas, Caramelised Cauliflower Purée, Lemon & Butter Sauce

DESSERT

LIMONCELLO CHEESCAKE
Lemon Gel, Amaretto Biscuit Crumble, Mint Cress
CANNOLO SICILIANO
Ricotta, Chocolate, Pistachio
TIRAMISU
Marsala Egg, Whipped Cream, Lady Fingers, Coffee, Cocoa Powder
GELATO (GFO) (V)& SORBETTI (GFO) (VG)
Chocolate | Strawberry | Pistachio | Vanilla
Lemon | Mango | Raspberry

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Menù Platino

£60

STARTER

CARPACCIO DI MANZO (GF)
Sirloin, Rocket, Grana Padano, Balsamic Glaze

BURRATA (V) (GF)
Heritage Tomato, Roasted Tomato Dressing, Basil

CALAMARI FRITTI
Fried Marinated Fresh Squid, Lime Mayo

CAPESANTE (GF)
Hand Dive Scallops, Caramelised Cauliflower Purée, Samphire, Hazelnut, Brown Butter

MAIN

TONNO ROSSO ALLA PUTTANESCA (GF)
Grilled Tuna Steak, Anchovies, Olives, Capers, Garlic, Rich Tomato Sauce, Chilli, Basil Pesto Dressing, Toasted Almonds

RISOTTO AI FUNGHI (V) (GF)
Carnaroli Rice, Mixed Wild Mushrooms, Butter, Grana Padano, Herb Oil

AGNELLO (GF)
Lamb Rump, Smoked Aubergine Compôte, Yoghurt, Pommery Mustard, Red Wine JusWine Jus

FILETTO AL PEPE VERDE 6oz (GF)
Beef Fillet, Braised Shallots, Green Peppercorn Sauce

DESSERT

LIMONCELLO CHEESCAKE
Lemon Gel, Amaretto Biscuit Crumble, Mint Cress

PANNA COTTA (GF)
Vanilla Panna Cotta, Almond Crumble, Berries, Mint Cres

TIRAMISU
Marsala Egg, Whipped Cream, Lady Fingers, Coffee, Cocoa Powder

AFFOGATO (GF)
Vanilla Gelato & Espresso

GELATO (GFO) (V)& SORBETTI (GFO) (VG)
Chocolate | Strawberry | Pistachio | Vanilla |Lemon | Mango | Raspberry

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