

 **GOLD MENU** 

All party must choose from same menu type

STARTERS

BRUSCHETTA POMODORO (GFOA, V, VGOA)

Heirloom tomato, garlic, baguette, basil, olive oil

PIZZETTA SALMONE AFFUMICATO

Pizza dough, smoked salmon, sour cream, pickled shallots & capers

CARPACCIO DI MANZO (GF)

Pickled wild mushrooms, truffle mayonnaise, parmesan crisp, micro cress

FUNGHI RIPIENI AL FORNO

Stuffed mushrooms with parmesan & breadcrumbs, served with truffle mayonnaise, grana Padano crisp

MAINS

POLLO MILANESE

Thinly beaten chicken, bread-crumbed & fried served with rocket salad, tomatoes & grated parmesan

RIGATONI PICCANTI AL BASILICO (VOA, GFOA)

Crushed chilli, tomato fondue, Basil, grana Padano

PAN SEARED SEA BREAM FILLET

Creamy fregola, tarragon, langoustine bisque, garlic pesto prawn, pink salmon caviar

PIZZE DIAVOLO PICANTE (GFOA)

Spicy chorizo, mozzarella, tomato sauce, bird's eye chillies

DESSERTS

PANNA COTTA (GF)

*Traditional Italian dessert
served with fresh fruits*

TORTA PISTACCHIO

Sicilian pistachio cake

CHOCOLATE BROWNIE

(GF, VGOA, V)

*Chocolate flaked bar,
vanilla ice cream*

DOLCE ICE CREAM (GFO, V)

Chocolate | Strawberry | Vanilla

SORBET (GF, VG)

Lemon | Mango | Raspberry

(Choose two scoops)

(V) - Vegetarian (VG) - Vegan (VGO) - Vegan Option Available (GFO) - Gluten Free Option Available (GF) - Gluten Free

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

 **DIAMOND MENU** 

All party must choose from same menu type

STARTERS

PANZEROTTI (V)

Fried calzone, vegetable ragù, tomato sauce

CARCIOFI FRITTI (V)

Crispy fried artichokes, garlic aioli

PIZZETTA PROSCIUTTO DI PARMA

Pizza dough, stracciatella cheese, figs, balsamic glaze

CALAMARI FRITTI

Fried marinated fresh squid, lime, lime mayonnaise

PIZZETTA SALMONE AFFUMICATO

Pizza dough, smoked salmon, sour cream, pickled shallots & capers

MAINS

BISTECCA DI COSTATA (GFOA)

10oz ribeye steak, cognac cream sauce, charred creamy leeks

SALMONE (GFOA)

Crispy polenta cake, sautéed spinach, tarragon mustard cream sauce

SUPREMA DI POLLO (GFOA)

Chicken supreme, wild mushroom, baby onions, red wine mustard reduction

PIZZE CAPOCOLLO (GFOA)

Tomato sauce, buffalo mozzarella

RAVIOLI RICOTTA (V)

Filled pasta with ricotta and sautéed spinach, sage & brown butter sauce, amaretti biscuit crumble

DESSERTS

TIRAMISU

*Marsala egg, whipped cream, lady fingers,
coffee, cocoa powder*

PASSION FRUIT CHEESECAKE

Passion fruit purée, meringue

CANNOLO SICILIANO

Ricotta, chocolate, pistachio

PIZZA NUTELLA (GFO)

*Pizza base, chocolate & hazelnut cream,
berries compôte*

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PLATINUM MENU



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STARTERS

QUATTRO FORMAGGI E TARTUFO

Garlic bread with 4 cheeses & truffle oil

BURRATA (V, GF)

Roasted squash, endives, figs, pumpkin seeds, balsamic dressing

4 OYSTERS (GF)

Choose from

Shallot vinaigrette

Leek & apple herb oil

Chargrilled nduja butter

CARPACCIO DI MANZO (GF)

Pickled wild mushrooms, truffle mayonnaise, parmesan crisp, micro cress

FRITTO MISTO

Fried marinated fresh squid, tiger prawns, whitebait, lime, lime mayonnaise

MAINS

SOLE & VONGOLE (GFOA)

Whole, on the bone, lemon sole served with a gavi di gavi wine sauce, clams, samphire, parsley & amalfi lemon

TRUFFLED CHICKEN (GFOA)

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley & garlic

FILETTO DI CERVO (GFOA)

Venison fillet, baby turnips, broccoli purée, baby carrots, fondant potato, red wine reduction

PIZZE QUATTRO STAGIONI (GFOA)

Smoked ham, olives, wild mushrooms, artichokes, tomato sauce, mozzarella

LINGUINE MARINARA (GFOA)

Spaghetti pasta, prawns, mussels, squid, white wine, tomato sauce, garlic, parsley, chilli

GUANCIA BRASATA (GF)

Slow cooked beef cheeks, braised cavolo nero with chilli & mustard, celeriac purée, red wine jus, celeriac crisp

DESSERTS

CHOCOLATE AMARETTO PARCEL (V)

Cherry gel, icing sugar, berries coulis, amaretto crumb

AFFOGATO AL CAFFÈ (V, GF)

Espresso, vanilla ice cream

FORMAGGI (GFOA)

Selection of cheeses, pecorino with chillies, baked ricotta, caciocavallo, mixed crackers, seasonal chutney

TIRAMISU

Marsala egg, whipped cream, ladyfingers, coffee, cocoa powder

CANNOLO SICILIANO

Ricotta, chocolate, pistachio

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