



Primi

V Zuppa del Giorno

Jerusalem artichokes and parsnips creamy soup with roast red pepper paste served with crouton.

***V Mozzarella con Radicchio**

Buffalo mozzarella, radicchio salad, cherry tomatoes, pine nuts and micro salad.

Salmone Affumicato

Scottish smoked salmon, capers, red onion, lemon aioli and mixed greens salad.

Asparagi con pancetta Affumicata

Fresh asparagus with smoked pancetta served with white wine butter sauce
grilled tomatoes and asiago cheese.

***V Risotto con piselli e asparagi**

Risotto with peas, asparagus, mascarpone and gorgonzola cheese, shaves parmesan
Radicchio, pine nut and extra virgin olive oil.

Secondi

Fegato con Burro e Salvia

Calves liver in a butter and sage sauce, served with broccoli and baby carrots.

Salmone Nostrana

Pan seared salmon, mushroom, cream, white wine, samphire,
served with potatoes mash and cherry tomatoes.

**** Petto di Pollo Farcito con Pinoli**

Breast of corn-fed chicken wrapped in pancetta, stuffed with kalamata black olives,
red peppers, pine nuts, rosemary, dash of white wine served with garlic beans
carrots and fried chiaccherelle.

Vitello in Salsa

Pan seared veal with tomato, garlic, capers, olives, and white wine sauce with garlic beans.

Dolci

V Piatto di Sorbetti

Mixed sorbet, berries, lemon, mango, and apple.

V Tiramisu

Soft sponge cake filled with chocolate coffee and chantilly cream.

V Torta di formaggio

Blackberry cheesecake, lingua di gato (biscuit).

Two Courses Lunch £15.50 - Three Courses Lunch £18.50.

Three Course Dinner: £24.50

V Denotes vegetarian dishes. ***** Denotes dishes containing nuts or sesame oil. ***** Denotes dishes containing Pork.

This menu is not available for a parties and all day Thursday or Sunday and Saturday evenings

This is a provisional menu and subject to changes due to MP and seasonal availability.