



Set menu

Primi

V zuppa del giorno

Creamy carrot, celery, onions, apple, turmeric and ginger soup with beetroot honey paste and croutons.

***V Mozzarella con Radicchio**

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

Azzurini & calamari

Pan fried crispy white bait and calamari coated in homemade breadcrumbs served with chilli jam, balsamic glazing, salad fresh lemon and extra virgin basil olive oil

V Risotto con fiori di zucchini

Risotto nano from Verona with baby zucchini, fresh peas, parmesan cheese peas paste, zucchini flower, micro salad and basil extra virgin olive oil.

Secondi

Fegato con Burro e Salvia

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

Salmone Nostrana

Pan seared salmon in a samphire and lime sauce, served with garlic beans 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 mash, carrots and fried chiaccherelle.

Vitello in Salsa siciliana

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

Dolci

V Piatto di Sorbetti

Mixed sorbet, berries, lemon, and mango.

V Tiramisu

Soft sponge cake filled with chocolate coffee and chantilly cream.

V Torta di formaggio

Unbaked cheesecake, with mix berries, lingua di gatto (biscuit).

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

Two Courses Dinner £22.00 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 all day Thursday or Sunday and Saturday evenings
This is a provisional menu and subject to changes due to MP and seasonal availability.*

Please inform your waiter of any allergies.

A discretionary 12.5% service charge will be added.