

# ANTIPASTI

Grilled cuttlefish , radicchio salad, nuts, honey, goat cheese and black squid ink.

£ 10.95

Sword fish tartare, mushrooms, fig composte, reduction of lemony thyme balsamic vinegard

£ 11.95

Beef tartare, egg yolk, mustard, Chanterelles mushrooms

£ 12.50

CAESAR SALAD - Iceberg lettuce, turkey, *Parmigiano Reggiano* cheese shavings, croutons and Caesar dressing

£ 9.75

CLASSIC SALAD - Mixed green leaves, cherry tomatoes, *Mozzarella* cheese pearls, tuna in olive oil, crunchy vegetables

£ 8.75

## ANTIPASTI ALL'ITALIANA

*Parmigiana di Melanzane* (fried aubergine, *Mozzarella* cheese, *Parmigiano Reggiano* cheese, Savini tomato sauce)

£ 11.50

Italian *Caprese*, buffalo *Mozzarella* cheese, tomato, avocado, fresh basil extra virgin olive oil

£ 9.95

Buffalo *Burrata* cheese, *Porcini* mushrooms, pumpkin, chestnuts and raisins

£ 14.95

*Prosciutto di Parma* (18 months) ham, pan brioche, home – made seasonal jam

£ 14.75

*Stracotto* (stew veal cheack), light potato purée, star anice powder, crispy pumpkin chips

£ 15.50

Selection of salami and cheeses

(For 2 people)

£ 14.95 p.p.

## SOUPS

Broccoli velouté, fried anchovies, chilly, pork sausage

£ 13.95

Amaretto pumpkin soup, smoked bacon, *Parmigiano Reggiano* cheese pop corn

£ 11.95

Seasonal vegetable soup, chestnuts, pearl barley

£ 11.50

## PASTA

STARTER

MAIN

Paccheri pasta, cherry tomatoes, basil, Savini tomato sauce

£ 9.90

£ 13.50

Home-made Maccheroncini pasta, pork sausages, potatoes, mussels

£ 15.50

£ 22.75

Pappardelle pasta, wild boar, juniper corn red wine reduction sauce

£ 11.95

£ 16.25

Tagliatelle pasta, *Porcini* mushrooms, *Taleggio* cheese fondue, red fruits sauce

£ 12.75

£ 18.95

Linguine pasta, clams, broccoli, anchovies, lemony bread crumbs

—

£ 23.50

Home-made Fusilli pasta, veal ragout

£ 11.95

£ 16.95

## RISOTTO

*Risotto alla Milanese*

£ 19.50

*Risotto alla Carbonara*

£ 18.95

Risotto with *Pecorino Romano* cheese, pears, red wine reduction and black pepper

£ 19.75

Seafood Risotto, fresh turmeric, coriander, lemon zest

£ 21.75

# MAIN COURSES

## FISH

Fresh fish soup, hom-made bread, garlic and lemon

£ 27.95

Cod Fish and chips, horseradish sauce, pumpkin mayonnaise

£ 19.75

Grilled King prawns, hazelnut crumble, scarlett runner beans, red onion mayonnaise

£ 31.50

Baked Turbot fish, pumpkin cream, artichokes, potatoes, Jerusalem artichoke and sage sauce

(for 2 people) £ 35.00 p.p.

## STEAK

Low temperature cooking chicken breast, turmeric, pumpkin, potatoes and mushrooms

£ 19.75

Speck Salami wrapped light smoked pork stew, beans, spicy potatoes, pine nuts jus

(for 2 people) £ 23.50 p.p.

Grilled Irish lamb rack, mushrooms, sage rosemary and Jerusalem artichoke soft *polenta*, currant jam

£ 25.95

Black Angus fillet – 200gr/7oz – onion rings tempura and marjoram artichokes

£ 29.50

*Ossobuco* Veal on *Risotto alla Milanese*

£ 35.25

Cacciatora style rabbit, celery and grape wort

£ 22.50

Rib Eye Scottish beef 250gr/8.8 oz

£ 31.25

*Costoletta alla Milanese* (butter fried veal chop), rocket salad and cherry tomatoes

£ 29.50

## SIDE DISHES

*Add your side dish and your sauce*

## SAUCES

French fries

£ 3.90

Onion rings tempura

£ 3.90

Sauteed seasonal vegetables

£ 3.90

Sage and tomato sauce beans

£ 3.90

Rosemary roasted potatoes

£ 3.90

Rocket salad and cherry tomatoes

£ 3.90

Sauteed mushrooms

£ 3.90

Anchovies sauteed broccoli

£ 3.90

Potato purée

£ 3.90

Veal jus

£ 2.85

Blue cheese sauce

£ 2.85

Mushroom sauce

£ 2.85

Red peppercorn veal jus

£ 2.85

## DESSERTS

Selection of cheeses (3 or 5 pieces) with strawberry jam, honey and nuts

£ 12.75

*Tiramisù*

£ 8.75

Vanilla pastry cream, fresh fruit tarte

£ 7.50

Dried fruit praline and Dulcey chocolate mousse

£ 8.95

White chocolate, marron glacé glaze fig mousse

£ 8.50

Pidemont hazelnut bavarian

£ 8.50

Ricotta cheese and sour cherry mousse

£ 8.00

Red orange *torroncino* mousse

£ 8.50

Almond milk, candied mandarine *panna cotta*

£ 8.00

Seasonal fresh fruit salad

£ 8.00

Tarte tatin with vanilla icecrean and wipped cream

£ 8.50

Cover Charge 2.00 - Kindly inform our staff about any food intolerance and allergies we need to be to ware of. Prices VAT included.

Discretionary 12,5% Service Charge will be added to your bill.