



ANTIPASTI

Insalata di mele e pere

Apple, pear, walnuts, pecorino cheese, grapes, honey and lemon dressing
LC £10.5

Tortino di Grana Padano

Grana Padano cheese timbale, courgette carpaccio, tomato concasse
£13.5

Burrata

Burrata cheese, root vegetables, turnip cream, sweet and sour onion dressing
LC £12.5 Add truffle £5

Calamari alla Livornese

Slow cooked South West calamari, tomato, garlic and chilli sauce, toasted garlic bread
LC (available) £14.5

Antipasto misto

Selection of cured meats, grilled vegetables, olives
LC £14.5

Capesante, pancetta nostrana, crema di tapinamburgo

Seared Scottish scallops, Jerusalem artichoke cream, pancetta
LC £16.5 Add truffle £5

Gran frittura di pesce

Deep fried squid, tiger prawns, cod, courgette gremolada sauce
LC (available) £16.5

PASTA

Fettuccine allo scoglio

Handmade fettuccine, clams, squid, mussels, prawns, cherry tomatoes, garlic, chilli
£18/£24

Pappardelle al ragu

Handmade pappardelle, slow cooked beef ragu
£13.5/£19.5

Ravioli ripieni di branzino selvatico, salsa di limone e burro

Handmade sea bass ravioli, lemon butter sauce
£15.5/£21.00

Tagliolini al tartufo nero

Handmade tagliolini, perigord black truffle, butter sauce
£18/£24

Verza e ragu

Buttered savoy cabbage, herbs, slow-cooked Tuscan beef ragu
LC £15

SECONDI

Caciucco Toscano

Tuscan caciucco, squid, mussels, clams, gurnard, prawns casserole, toasted bread
£27.00

Filetto di ippoglosso

Pan fried fillet of halibut, capers, olives, tomato, thyme and white wine, green beans
LC (available) £27.5

Grigliata Caldesi – branzino, sgombero, gamberone, calamaro, aglio e peperoncino

Grilled king prawn, fillet of seabass, Cornish mackerel, South West squid, chilli and garlic, salad leaves
LC £29.5

Guancia di manzo

Slow cooked beef cheek in red wine, mash potato
£24.00 Add truffle £5

Fagotto di vitello con pecorino di Pienza e porcini

Pan fried veal wallet filled with Pienza's pecorino cheese, porcini mushroom sauce, spinach
LC (available) £28.5 Add truffle £5

Agnello

Slow cooked lamb shoulder, herb crusted cutlet, potato cake, carrot cream
£28.5 Add truffle £5

Fegato burro e salvia con puré di patate

Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potatoes
LC (available) £25.5 Add truffle £5

Tagliata di manzo Scozzese con rucola, Grana Padano e aceto balsamico di Modena

Grilled 28 days aged Scottish sirloin, rocket leaves, aged Modena's Balsamic, Grana Padano cheese shavings, roast potatoes
£32.5 Add truffle £5

CONTORNI

Roasted potatoes with fennel seeds and herbs	£5.50
Grilled mediterranean vegetables	£5.50
Broccoli, almond shaving	£5.50
Sautéed spinach, olive oil and garlic	£5.50
Fine beans, garlic and chilli	£5.50

What's LC? We have recently added LC for "low-carb" to the dietary advice on our menu. This year we published our twelfth book, *The Diabetes Weight Loss Cookbook* as Giancarlo Caldesi has followed a low-carb diet to reverse diabetes type 2. Please ask your waiter if you would like to see a copy of the book

An optional service charge of 12.5% will be added to your bill. VAT is included.
If you have any dietary requirements or allergies, we are happy to help, please inform a member of staff before ordering