



## **ANTIPASTI**

### **Antipasto misto**

Selection of cured meats, grilled vegetables, olives  
LC

### **Calamari in umido**

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

### **Tortino di Grana Padano**

Grana Padano cheese timballo, courgette, tomato concassé, basil oil  
LC

### **Capesante**

Seared Scottish scallops, carrot cream, crispy pancetta  
(£5 supplement)

### **Mozzarella di bufala**

Mozzarella, heritage tomatoes, sweet and sour dressing, basil

## **PASTA e PRIMI**

### **(Starter or Main course)**

### **Ravioli**

Homemade Sea bass ravioli, lemon butter sauce, tomato concasse

### **Pappardelle**

Homemade pappardelle, classic beef ragu

### **Tortelli**

Homemade tortelli stuffed with Buffalo mozzarella and roasted aubergine, cherry tomatoes, basil

### **Fettuccine**

Homemade fettuccine, mussels, clams, squid, prawns, cherry tomatoes, garlic, chilli  
(£6 supplement)

## **Secondi**

### **Porchetta**

Roast belly of pork stuffed with Tuscan herbs and garlic, apple puree, roasted potatoes, vegetables

### **Caciucco**

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

### **Grigliata Caldesi**

Grilled king prawn, fillet of seabass, Cornish mackerel, South West squid, chilli and garlic, salad leaves (£8.00 supplement)

### **Branzino**

Grilled fillet of seabass, thyme dressing, baby vegetables

### **Parmigiana**

Baked aubergine, tomato sauce, buffalo mozzarella, basil, parmesan

### **Fegato burro e salvia**

Pan-fried calf's liver, butter, garlic and sage, olive oil mash potatoes

### **Vitello**

Pan fried veal wallet filled with Pienza's pecorino cheese, porcini mushrooms sauce, spinach

## **CONTORNI**

Roasted potatoes with fennel seeds	£4.50
Green beans, garlic and chilli	£4.50
Romanesco broccoli, almond shaving, garlic and chilli	£4.50
Grilled Mediterranean vegetables	£4.50
Sauteed spinach, garlic	£4.50

## **DOLCI**

### **Gelati e sorbetti**

Ice creams and sorbets, 3 scoops

### **Bomboloni con crema di vaniglia e marmellata di lamponi alla Sambuca**

Italian style doughnuts with vanilla custard, Sambuca and berry jam

### **Panna cotta**

Vanilla panna cotta, summer fruits, couils

### **Tortino al cioccolato**

Dark chocolate fondant, vanilla ice cream

### **Tiramisu**

Giancarlo's version of the Italian tiramisu

### **Selezione di formaggi**

Italian cheeses, bread, honey  
(£7.00 supplement)

**£39.50 three course or £45.50 four courses**

**An optional 12.5% service charge will be added to the final bill. VAT included in the price**