



ANTIPASTI

Courgette flowers, melon, green chilli, yellow peppers, ricotta cheese, courgette salad	£12.5
Seared Scottish scallops, carrot cream, crispy pancetta	£17.5
Grana Padano cheese timballo, courgette carpaccio, tomato concassé, baby basil	£12.5
Calamari alla Livornese, tomato sauce, chilli & garlic, toasted garlic bread	£14.5
Carpaccio of marinated beef with mustard and lemon dressing, rocket & Parmesan shaves	£17.5
Apulian Burrata, heritage tomatoes, sweet and sour onions, focaccia crumble	£14.5

PRIMI

All of our pasta is made daily in our kitchen. Gluten free pasta available

Fettucine. classic slow cooked beef ragu	£16.5 / £20.5
Sea bass ravioli, lemon-butter sauce, tomato concassé	£16.5 / £21.5
Ravioli, ricotta and spinach, butter and sage sauce, pinenuts	£15.5 / £18.5
Tagliolini with black truffle, butter sauce	£21 / £25

SECONDI

Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potatoes	£26.5
Veal parcels filled with pecorino cheese, Porcini mushrooms, spinach	£28.5
Chargrilled fillet of seabass, thyme dressing, baby vegetables, cauliflower cream	£26.5
Pan-fried halibut, capers, black olives, cherry tomatoes, fine beans	£28.5
Grilled king prawn, seabass, red mullet, South West squid, chilli, garlic, salad leaves	£29
Slow cooked beef cheek, red wine sauce, mashed potatoes, tender stem broccoli	£26
Slow cooked lamb shoulder and herb crusted cutlet, pea cream, potato cake	£28.5
Chargrilled 28 days aged Aberdeen sirloin steak, Balsamic, rocket, Parmesan, roast potatoes	£32.5

CONTORNI

Roasted potatoes alla nonna with fennel seeds and herbs	£4.5
Rocket, Grana padano, aged balsamic vinegar	£4.5
Grilled Mediterranean vegetables	£4.5
Fine beans, garlic, chilli	£4.5
Sauteed spinach, garlic	£4.5
Purple sprouting broccoli, garlic, chilli, almond shavings	£4.5

A discretionary service charge of 12.5% will be added to your bill. VAT is included in our pricing.

If you have any dietary requirements or allergies, we are happy to help, please inform a member of staff before ordering.



DESSERT MENU

Chocolate flourless cake, nutty crumble, berry ice cream	£9.50
Giancarlo's tiramisu with Vin Santo	£9.50
Mango Pannacotta, hazelnut praline	£9.50
Bomboloni, Italian style doughnuts, vanilla custard, Sambuca and berry jam	£9.50
Nutella semifreddo, chocolate sauce, raspberries	£9.50
Five Italian cheeses, nutty bread, pear compote, honey	£14.50
Selection of homemade ice cream and sorbet	£7.95
Vanilla ice cream, Affogato with coffee	£8.50
Chocolate ice cream, Affogato with Cointreau	£12.50

DESSERT WINES

	<i>100ml</i>	<i>Bottle</i>
Malvasia Passito (50cl)	£12	£60
Torcolato Maculan (37.5cl)	£18	£65
Pomino Vin Santo (37.5cl)	£20	£70
Sparkling Moscato (37.5ml)	N/A	£25

PORT

	<i>100ml</i>	<i>Bottle</i>
Ferreira Ruby Port	£6.5	£40
Ferreria LBV	£8.5	£56

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