



ANTIPASTI

Apple, pear, walnuts, pecorino cheese, grapes, celery, honey and lemon dressing	£13.5
Seared Scottish scallops, Jerusalem artichoke cream, crispy pancetta	£17.5
Grana Padano cheese timballo, sauteed Porcini mushrooms	£14.5
Calamari alla Livornese, tomato sauce, chilli & garlic, toasted garlic bread	£15.5
Selection of Italian cured meats, grilled vegetables, buffalo mozzarella, olives	£15.5
Carpaccio of marinated beef with mustard and lemon dressing, rocket & Parmesan shaves	£17.5
Apulian Burrata, heritage tomatoes, sweet and sour onions	£14.5

PRIMI

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

Pappardelle. classic slow cooked beef ragu	£16.5 / £20.5
Sea bass ravioli, lemon-butter sauce, tomato concassé	£16.5 / £21.5
Fettuccine, wild mushrooms, Parmesan shavings	£18.5 / £21.5
Tagliolini with black truffle, butter sauce	£21 / £25

SECONDI

Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potatoes	£27.5
Pan-fried duck breast, berry sauce, tenderstem broccoli & mashed potatoes	£28.5
Veal parcels filled with pecorino cheese, Porcini mushrooms, spinach	£29.5
Chargrilled fillet of seabass, thyme dressing, baby vegetables, cauliflower cream	£27.5
Tuscan caciucco, clams, squid, mussels, gurnard, prawns casserole, toasted bread	£28.5
Grilled king prawn, seabass, mackerel, South West squid, chilli, garlic, salad leaves	£29.5
Slow cooked lamb shoulder and herb crusted cutlet, carrot cream, potato cake	£28.5
Chargrilled 28 day aged Aberdeen sirloin steak, mixed mushroom sauce, roast potatoes	£32.5

CONTORNI

Roasted potatoes alla nonna with fennel seeds and herbs	£5.5
Rocket, Grana padano, aged balsamic vinegar	£5.5
Grilled Mediterranean vegetables	£5.5
Fine beans, garlic, chilli	£5.5
Sauteed spinach, garlic	£5.5

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

Dark chocolate fondant, raspberry puree, vanilla ice cream	£11
Giancarlo's tiramisu with Vin Santo	£10.5
Basil Pannacotta, British berries coulis, coffee and hazelnut crumb	£10
Bomboloni, Italian style doughnuts, vanilla custard, Sambuca and berry jam	£10.5
Marsala semifreddo with caramelised nuts, red wine reduction	£10.5
Five Italian cheeses, nutty bread, pear compote, honey	£14.5
Selection of homemade ice cream and sorbet	£8.5
Vanilla ice cream, Affogato with coffee	£8.5
Chocolate ice cream, Affogato with Cointreau	£12.5

Add a glass of Graham's Tawny 40 year port for £30

DESSERT WINES

	<i>100ml</i>	<i>Bottle</i>
Passito Bianco (37.5cl)	£12	£55
Torcolato Maculan (37.5cl)	£18	£65
Pomino Vin Santo (37.5cl)	£20	£70
Sparkling Moscato (37.5ml)	N/A	£25
Iced Apple Wine (50cl)	£20	£80

PORT

	<i>100ml</i>	<i>Bottle</i>
Ferreira Ruby Port	£6.5	£40
Ferreria LBV	£8.5	£56
Graham's Tawny 40-year port	£30	N/A

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