



## ANTIPASTI

Apple, pear, walnuts, pecorino cheese, grapes, celery, honey and lemon dressing	£16.5
Seared Scottish scallops, Jerusalem artichoke cream, crispy pancetta	£19.5
Grana Padano cheese timballo, sauteed Porcini mushrooms	£15.5
Calamari alla Livornese, tomato sauce, chilli & garlic, toasted garlic bread	£16.5
Selection of Italian cured meats, grilled vegetables, buffalo mozzarella, olives	£16.5
Carpaccio of marinated beef with mustard and lemon dressing, rocket & Parmesan shaves	£18.5
Apulian Burrata, heritage tomatoes, sweet and sour onions	£16.5

## PRIMI

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

Pappardelle. classic slow cooked beef ragu	£17.5 / £21.5
Sea bass ravioli, lemon-butter sauce, tomato concassé	£17.5 / £22.5
Fettuccine, wild mushrooms, Parmesan shavings	£19.5 / £22.5
Ravioli stuffed with spinach and ricotta, butter and sage sauce, pinenuts	£16.5 / £20.5

## SECONDI

Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potatoes	£28.5
Veal parcels filled with pecorino cheese, Porcini mushrooms, spinach	£30.5
Slow-cooked beef cheek, red wine sauce, mashed potatoes, rainbow chard	£29.5
Chargrilled fillet of seabass, thyme dressing, baby vegetables, cauliflower cream	£28.5
Tuscan caciucco, clams, squid, mussels, gurnard, prawn casserole, toasted bread	£29.5
Grilled king prawn, seabass, mackerel, Southwest squid, chilli, garlic, salad leaves	£30.5
Slow-cooked lamb shoulder and herb-cruste cutlet, carrot cream, potato cake	£29.5
Chargrilled 28 day aged Aberdeen sirloin steak, mixed mushroom sauce, roast potatoes	£33.5

## CONTORNI

Roasted potatoes alla nonna with fennel seeds and herbs	£6
Rocket, Grana padano, aged balsamic vinegar	£6
Grilled Mediterranean vegetables	£6
Fine beans, garlic, chilli	£6
Sauteed spinach, garlic	£6

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	£12
Giancarlo's tiramisu with Vin Santo	£11.5
Lavender pannacotta, caramelised Victoria plums, chamomile gel	£11
Bomboloni, Italian style doughnuts, vanilla custard, Sambuca and berry jam	£11.5
Marsala semifreddo with caramelised nuts, red wine reduction	£11.5
Five Italian cheeses, nutty bread, pear compote, honey	£15.5
Selection of homemade ice cream and sorbet	£9.5
Vanilla ice cream, Affogato with coffee	£9.5
Chocolate ice cream, Affogato with Cointreau	£13.5

## DESSERT WINES

	<i>100ml</i>	<i>Bottle</i>
Passito Bianco (375ml)	£13	£52
Torcolato Maculan (375ml)	N/A	£65
Vin Santo del Chianti (375ml)	£19	£70
Recioto della Valpolicella (375ml)	£17	£6
Sparkling Moscato (375ml)	N/A	£25
Iced Apple Wine (500ml)	£20	£80

## PORT

	<i>100ml</i>	<i>Bottle</i>
Ferreira Ruby Port	£6.5	£40
Ferreria LBV	£8.5	£50
Graham's Tawny 40-year port	£30	N/A



**Brandy (50ml)**

Wine Brandy, Jacopo Poli £11  
 Vecchia Romagna £11

**Cognac (50ml)**

Hennessy VS £14  
 Hennessy XO £25  
 Remy Martin VSOP £13.5

**Armagnac (50ml)**

Janneau Grand Armagnac VSOP £14  
 Chateau de Lacaze bas Armagnac 1981 £25

**Calvados(50ml)**

Calvados Boulard pays d'Auge £12

**Liqueur(50ml) £8 each**

Limoncello  
 Sambuca  
 Amaretto Disaronno  
 Frangelico

Strega  
 Grand Marnier  
 Cointreau  
 Drambuie  
 Baileys  
 Averna  
 Fernet Branca  
 Montenegro  
 Amaro del Capo

**Coffee £4.50 each**

Espresso  
 Macchiato  
 Americano  
 Flat White  
 Cappuccino  
 Latte

**Teas £4.50 each**

English Breakfast  
 Decaf tea  
 Earl Grey  
 Peppermint/Fresh mint  
 Chamomile  
 Mixberries  
 Green tea

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