



EASTER SUNDAY

3 COURSE MENU £75 PER PERSON

ANTIPASTI

TO CHOOSE FROM

ANTIPASTO MISTO, Selection of cured meats, marinated olives, grilled vegetables

GRANA PADANO CHEESE FLAN with sautéed Porcini mushrooms

BURRATA Creamy mozzarella cheese, heritage tomatoes, sweet and sour onions, basil

RAVIOLI RIPIENI DI BRANZINO Sea bass ravioli, lemon butter sauce, tomato concassé

CALAMARI Slow cooked calamari in tomato sauce, garlic, chilli, toasted bread

PRIMI

TO CHOOSE FROM

FILETTO DI BRANZINO Grilled fillet of sea bass, baby vegetables, cauliflower cream, thyme dressing

FAGOTTO DI VITELLO Pan-fried veal parcels filled with Pienza's pecorino cheese,
porcini mushroom sauce, spinach

AGNELLO AL FORNO Slow-roasted lamb shoulder, carrot cream, potato cake and tenderstem broccoli

FEGATO BURRO E SALVIA Pan-fried calf's liver, butter, garlic and sage, olive oil mashed potatoes

FETTUCCINE TOSCANE Wild mushroom and parmesan cream

SIDE DISHES £6 EACH

Roasted potatoes with fennel seeds and herbs

Grilled Mediterranean vegetables, balsamic dressing

Rocket and Parmesan salad, fresh lemon

Sautéed spinach with garlic and chilli

DOLCI

TO CHOOSE FROM

PASTIERA Neapolitan Easter cake, chocolate ice cream

BOMBOLONI Italian style doughnuts with vanilla custard, Sambuca and berry jam

TIRAMISU Giancarlo's version of the Italian tiramisu

TORTINO Dark chocolate fondant, raspberry sauce, vanilla ice cream

ITALIAN CHEESES bread, onion chutney and honey (£7 suppl.)

Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advised to check allergen information on every visit. All prices are GBP inclusive of 20% VAT.

A 12.5% discretionary service charge will be added to your final bill.