



4 COURSE MENU £65 PER PERSON

TO CHOOSE FROM



ANTIPASTI



BURRATA RIPIENA, Burrata stuffed with sundried tomato pesto, garlic, basil, zucchine scapece V, GF ZUPPA DI CIPOLLA, Salt baked onion, tempura sage, black truffle VG VITELLO TONNATO, Slow-roasted veal fillet, tuna, capers & mayonnaise sauce GF, DF, LC **CALAMARI FRITTI**, Crispy deep-fried squid, courgette, homemade tartare sauce







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SEABASS RAVIOLI, Tomato concassè, Amalfi lemon & butter sauce, parsley

PENNE ARRABBIATA, Tomato, chilli, garlic and parsley VG (Add burrata f.6, Add king prawns f.8)

SPAGHETTI CARBONARA, Guanciale, egg, pepper

LA PARMIGIANA, Oven-baked aubergine, tomato sauce, basil, smoked mozzarella V, LC







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LAMB PORCHETTA, slow roasted lamb shoulder 'porchetta style' mash potato, lamb jus

ROASTED GUINEA FOWL, stuffed with veal mince, raisins and figs with chicken jus

FILETTO DI BRANZINO, Pan fried seabass fillet, bisque, tenderstem broccoli, caramelised onion GF

CAVOLFIORI SPEZIATI, Spiced roast cauliflower, Parmesan sauce, leaf and taggiasca olive slaw







TO CHOOSE FROM

GIANCARLO'S TIRAMISU

VANILLA PANNACOTTA

crumble

FRITTELLE DELLA NONNA DARK CHOCOLATE FONDANT

Blood orange coulis, chocolate Doughnuts alla nonna, vanilla cream,

Vanilla ice cream, berries

candied orange

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 advice to check allergen information on every visit. All prices are GBP inclusive of 20% VAT. A 13% discretionary service charge will be added to your final bill.