

ANTIPASTI

Deep-fried asparagus wrapped with San Daniele ham and with pecorino cheese, pea cream	£18
Seared Scottish scallops, carrot cream, crispy pancetta	£21
Grana Padano cheese flan, sauteed Porcini mushrooms	£17
Salmon carpaccio marinated in pink peppercorn, orange and fennel salad	£18
Selection of Italian cured meat, grilled vegetables, buffalo mozzarella, olives	£18
Marinated beef carpaccio, mustard and lemon dressing, rocket and Parmesan	£20
Apulian Burrata, heritage tomatoes, sweet and sour onions £19	

All of our antipasti are available as low-carb, please ask for details

PRIMI

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

	Starter	main
Pappardelle, slow-cooked classic beef ragu	£19	£23
Sea bass ravioli, lemon-butter sauce, tomato concassé	£22	£26
Fettuccine, wild mushrooms, butter sauce, Parmesan shavings	£19	£23
Tagliolini, black truffle, butter sauce	£21.5	£25.5

SECONDI

Pan-fried calf's liver, butter and sage, garlic, olive oil mash potatoes	£30	
Veal parcels filled with Pecorino cheese, Porcini mushrooms sauce, spinach	£32	
Slow cooked lamb shoulder and herb crusted cutlet, pea cream, potato	£32	
Slow-cooked beef cheek, red wine sauce, rainbow chards, mash potatoes	£30	
Chargrilled fillet of seabass, thyme dressing, baby vegetables, cauliflower cream	£30	
Tuscan cacciucco stew, clams, mussels, squid, gurnard, prawn casserole, toasted bread	£31.5	
Grilled king prawn, seabass, salmon, South West squid, chilli, garlic, salad leaves	£32.5	
Chargrilled 28-day aged Aberdeen sirloin steak, rocket, parmesan shavings, roast potatoes £35		

All of our main courses are available as low-carb, please ask for details

CONTORNI £6 each

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