



£68 pp for 3 course to share

## Antipasti

to share

Selection of Italian cured meats: prosciutto, salame, mortadella, coppa with grilled vegetables, focaccia & mushroom arancini

Apulian burrata with peperonata & basil oil

Calamari fritti, tartare sauce

## Main course to choose from

Rigatoni with slow-cooked Tuscan beef & veal ragù

Penne arrabbiata with spicy tomato sauce (Add burrata £6) (Add king prawns £9)

Slow-cooked beef cheek in red wine, mashed potato, cavolo nero

Guinea fowl stuffed with veal, raisins & figs, pan-fried Brussels sprouts, cranberry sauce, porcini gravy

Porchetta-style lamb shoulder, potatoes alla Nonna, Savoy cabbage ribbons, Taleggio fondue

Fillet of seabass with cherry tomatoes, white wine, thyme, Taggiasca olives, tender stem broccoli

## Dolci to share

Giancarlo's tiramisu

Bomboloni, vanilla custard, berries and sambuca jam

Panettone pudding, Marsala custard

Please ask us for our daily vegan options

For allergies or intolerances, please ask our team.

All prices are GBP inclusive of VAT.

A 15% service charge will be added to your final bill, at your discretion