



Primi

V Zuppa del Giorno

Mixed pumpkins and butternut squash creamy soup with onions and beetroot paste served with croutons and roast pumpkins seed.

***V Mozzarella con Radicchio**

Buffalo mozzarella, radicchio salad, cherry tomatoes, pine nuts and micro salad.

Salmone Affumicato

Scottish smoked salmon, capers, red onion, lemon aioli and mixed greens salad.

Asparagi con pancetta Affumicata

Fresh asparagus with smoked pancetta served with white wine butter sauce grilled tomatoes and asiago cheese.

***V Risotto con piselli e asparagi**

Risotto with peas, asparagus, mascarpone and gorgonzola cheese, shaves parmesan Radicchio, pine nut and extra virgin olive oil.

Secondi

Fegato con Burro e Salvia

Calves liver in a butter and sage sauce, finished with broccoli and baby carrots.

Salmone Nostrana

Pan seared salmon in a samphire and lime sauce, served with garlic beans and cherry tomatoes.

**** Petto di Pollo Farcito con Pinoli**

Breast of corn-fed chicken wrapped in pancetta, stuffed with kalamata black olives, red peppers, pine nuts, rosemary, dash of white wine served with mash carrots and fried chiaccherelle.

Vitello in Salsa di Funghi

Pan seared veal in a creamy mushroom and white wine sauce with garlic beans.

Dolci

V Piatto di Sorbetti

Mixed sorbet, berries, lemon, mango, and apple.

V Tiramisu

Soft sponge cake filled with chocolate coffee and chantilly cream.

V Torta di formaggio

Passionfruit cheesecake, lingua di gato (biscuit).

Two Courses Lunch £15.50 - Three Courses Lunch £18.50.

Three Course Dinner: £24.50

V Denotes vegetarian dishes. ***** Denotes dishes containing nuts or sesame oil. ***** Denotes dishes containing Pork.

*This menu is not available all day Thursday or Sunday and Saturday evenings
This is a provisional menu and subject to changes due to MP and seasonal availability.*