

£33 for three courses with a glass of Prosecco or Negroni

Focaccia & Bruschetta

Antipasti

Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Minestrone - Soup of new season cannellini beans, swiss chard, plum tomatoes, celery, carrots and basil

Salumi misti - Prosciutto, felino, capocollo and lardo with marinated vegetables "agro dolce"

Primi

Ravioli di erbe - Mixed green ravioli with swiss chard, rocket and Italian Spinach, ricotta, butter and sage

Risotto di mare - Risotto with squid, mussels, salmon, prawns, sea bream, clams, tomatoes, chilli and parsley

Pappardelle con ragù di manzo - Fresh pasta with slow cooked beef in Chianti and San Marzano tomatoes

Secondi

Trota di mare - Roasted sea trout fillet with grilled marinated violet aubergines, green and yellow zucchini, red peppers, basil, datterini tomatoes, capers and Taggiasche olives

Orata al forno - Roasted sea bream fillet with roseval potatoes, fennel, tomatoes, olives, parsley and white wine

Agnello in tegame - Slow cooked lamb shoulder with olives, anchovies, sweet celeriac, carrots and Italian spinach

Frittata - Organic eggs with zucchini, caprino fresco, marjoram, datterini tomatoes and mixed Italian leaves

Arrosto di faraona - Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard, cannellini beans and golden beetroot (£5 supplement)

Contorni

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Roseval potatoes with new season olive oil
Italian spinach

£5 each

Dolci

Amalfi lemon tart

Affogato - Vanilla ice cream and chilled espresso

Soft chocolate cake with crema di mascarpone

Warm almond tart with Italian apricots and crème fraiche

Seasonal sorbet

Tiramisu

*Please speak to a member of the team if you have any dietary allergies or intolerances.
A discretionary 12.5% service charge will be added to the final bill.*