

A Cena Sample Menu

Aperitivi

Aperitivo - Peach bellini
White Peach Puree and Prosecco £7.50

Olive piccante
Spicy large green olives £3.5

Antipasti

Insalata rucola
Rocket salad with balsamic, parmesan and roast pine
nuts £7

Insalata ceasar
Cos lettuce, anchovy and parmesan dressing with
pangrattato £6

Insalata siciliano
Blood orange, red onion and oregano £5

Lenticchie e minta
Lentils, chicory and mint salad £6

Sgombro 'in saor Venetian style cornish mackerel with
cider vinegar, onions, Sultanas and pine nuts £7

Gambaretti fritti
Fried tiger prawns with spicy mayonnaise and lemon
£11.5

Mozarealla di bufala
With creme fraiche, herbs and bruschetta £8.5

Primi

La ribolia

Tuscan soup of vegetables, spinach, cannellini beans, tomato, grilled bread and parmesan 6.5

Risotto con syrah

Red wine risotto with chicken stock, cream and parmesan £7.5

Spaghetti cacio e pepe

With pecorino, parmesan, butter and black pepper £7.5

Secondi

Agnello arrosto

Pan roast marinated salt marsh lamb rump (served pink) with Venetian pomegranate salsa and braised red cabbage with juniper and Rosemary £18

Branzino

Pan fried seabass fillet with fennel, blood orange and chilli salad with olive oil mash £18

Vitello Milanese

Pan fried breaded veal escalope with lemon and broccoli ripassati with olive oil, chilli and garlic £18

Faraona

Pan roast guinea fowl with mascarpone, thyme, roast butternut squash and chestnuts £18

Bistecca tagliata

Grilled Scottish rib eye steak with patatine fritte £23.5

Polenta
Fried with spinach, tomato and parmesan £9