



Dessert Menu

Revisited Cheese cake

9

Tiramisu

9

Coppa special

Selection of handmade ice cream:
chocolate, pistachio, vanilla, strawberry, lemon

9

Seasonal sliced fruit

Served with homemade banana bread and fresh cream

9

Millefoglie

Served with chocolate ice cream

9

Italian cheese selection

Artisan cut with accompaniments

9

Allergies and Intolerances: Some of our items contain allergens.
Please speak to a member of staff for more information.

All prices are inclusive of 20% VAT. A discretionary service charge of 12.5% will be added to your bill.



Starter

Fish Carpaccio Smoked yellow fin tuna, smoked Pacific sword fish, Atlantic anchovies, marinated gin and tonic Scottish salmon served with citrus dressing and pink peppercorns	16
Calamari in Tempura Crispy Calamari in tempura, Mixed leaf salad with garlic mayonnaise	14
Caprese Salad Buffalo mozzarella "La Spinosa" from Battipaglia, heirloom tomato, 24-month aged parmesan, basil served with 8-year old aged balsamic vinegar	16
Italian Cold Cuts Italian cold meat platter, artisan cut with accompaniments	9
Tris of Bruschetta Heirloom tomato, garlic, basil and oregano Black Kalamata olives, glazed onions, pecorino cheese and artichoke Truffle pate, lard with sun blushed tomatoes	12
Soup of the day Please ask your server	9
Minestrone Soup Made with seasonal vegetables	9

Pasta

Tomato and Basil Spaghetti with classic Italian sauce, extra virgin olive oil served with 24-month aged parmesan	14
Carbonara Rigatoni with egg yolk, 24-month aged parmesan, pecorino, extra virgin olive oil served with pancetta	14
Seafood Spaghetti Made with classic Italian tomato sauce, Served with fresh seafood	18
Bolognese Tagliatelle with 3-hour slow cooked Bolognese sauce with beef topped with 24-month aged parmesan	16
Saffron and Mushrooms Milanese risotto with saffron and mushrooms	15
Seafood Risotto Made with classic Italian tomato sauce Served with fresh seafood	18
Ravioli Ricotta & spinach ravioli with a sauce of taleggio, fontina, gorgonzola and 24-month aged parmesan	14

Main

Rib Eye Steak 400g Grilled potatoes, Italian roasted rosemary, garlic vegetables with demi-glace sauce	35
Beef Fillet 235g beef fillet with porcini mushroom gorgonzola sauce	55
Cornfed Chicken Breast Half chicken roasted served with baked potatoes wedge, broccoli, and rosemary jus	19
Wild Sea Bass Wild Sea bass fillet, light Italian tomato sauce, olives and capers	30
Aubergine Parmigiana Baked aubergine, stuffed with basil & tomato sauce with parmesan & mozzarella cheese	15

Sides

Steamed Vegetables	5
Grilled Vegetables	5
Mashed Potatoes	5
Triple Cooked Chips	5
French Fries	5
Steamed Basmati Rice	5
Steamed Spinach	5

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