

Q

Starter

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

Pasta

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

Main

Cote de boeuf	32
350g rib beef, grilled potatoes, Italian roasted rosemary, garlic vegetables with demi-glace sauce	
Beef fillet	55
235g beef fillet with porcini mushroom gorgonzola sauce	
Half whole chicken	18
Half chicken roasted served with baked potatoes, broccoli, and rosemary jus	
Sea bass acquapazza	30
'Crazy water' cooked Wild Sea bass fillet, light Italian tomato sauce, olives and capers	
Potato flan	12
Grated potatoes, buttermilk and porcini mushrooms served with green beans	

Dessert

Revisited Cheese cake	8
Tiramisu	8
Coppa special	8
Selection of handmade ice cream: chocolate, pistachio, vanilla, strawberry, lemon	
Seasonal sliced fruit	8
Served with homemade banana bread and fresh cream	
Millefoglie	8
Served with chocolate ice cream	
Italian cheese selection	9
Artisan cut with accompaniments	

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.