

# Q

## Starter

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

## Pasta

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

## Main

<b>Rib eye steak 400g</b>	<b>32</b>
Grilled potatoes, Italian roasted rosemary, garlic vegetables with demi-glace sauce	
<b>Beef fillet</b>	<b>55</b>
235g beef fillet with porcini mushroom gorgonzola sauce	
<b>Half roast chicken</b>	<b>18</b>
Half chicken roasted served with baked wedge potatoes, broccoli, and rosemary jus	
<b>Sea bass aquapazza</b>	<b>30</b>
Cooked Wild Sea bass fillet, light Italian tomato sauce, olives and capers	
<b>Potato flan</b>	<b>12</b>
Grated potatoes, buttermilk and porcini mushrooms served with green beans	

## Dessert

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