

SET MENU ONE

3 COURSES 34.00

STARTERS

PANZEROTTI AL FORMAGGIO

Potato & Parmesan croquette, confit garlic aioli, Pecorino Romano

CALAMARI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA CLASSICA VG

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

INSALATA TRICOLORE V

Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

MAINS

PARMIGIANA V

Fried layers of aubergine, tomato, mozzarella, & basil pesto

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

BRANZINO

Pan-fried sea bass, friarielli, vine-ripened tomatoes, black olives, garlic, capers, parsley & oregano

FETTUCCINE ORTOLANA VG

Long pasta ribbons, mushroom & vegetable ragu, tomato & flat leaf parsley

INSALATA DI CAESAR CON POLLO

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

DESSERTS

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuits

MOUSSE AL CIOCCOLATO VG

Rich chocolate mousse, Amarena cherries, toasted cacao nibs & plant based vanilla ice cream

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

GELATI MISTI V

Selection of ice creams served with a mini almond wafer cone

V Vegetarian VG Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code

