

SET MENU TWO

3 COURSES 46.00

STARTERS

Gaeta & Nocellara olives for the table to share

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

BURRATA PUGLIESE (V)

Apulian creamy mozzarella, sage & walnut pesto, sundried tomato & black olive focaccia

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano & black pepper

MAINS

TORTELLONI DI ZUCCA (V)

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

TONNO ALLA GRIGLIA

Grilled Yellowfin tuna, slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley

COTOLETTA DI POLLO

Crispy fried chicken breast, Parmesan breadcrumb, DOP Parma ham, mozzarella & slow-cooked tomato sauce

BISTECCA DI MANZO

Angus & Hereford sirloin steak 275g, peppercorn sauce & fries
(£3.00 supplement charge will apply)

FILETTO DI MANZO

Angus & Hereford fillet steak 275g, peppercorn sauce & fries
(£8.00 supplement charge will apply)

DESSERTS

SEMIFREDDO (V)

Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

DELIZIA AL LIMONE (V)

Our twist on the signature Amalfi coast dessert; limoncello & mascarpone cream filling, vanilla sponge, soft lemon centre

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

(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

