

*Insalata invernale con bagna cauda*  
Salad of winter vegetables with “bagna cauda” dressing

*Prosciutto toscano con sedano di Verona*  
Tuscan ham with celeriac and mustard fruits

*Capesante allo Zafferano*  
Seared scallops with saffron vinaigrette  
Supp £5.00

*Bresaola della Valtellina con rucola e caprino*  
Thinly sliced cured beef with rocket and goat cheese

*Burrata d’Andria con caponata siciliana*  
Burrata cheese with sicilian caponata

*Insalata di fagiolini con seppia e olive Taggiasche*  
Green bean and cuttlefish salad with Taggiasche olives

*Insalata di carciofi e porri con pecorino*  
Salad of baby artichokes and leeks with pecorino

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*Tagliatelle di castagne ai funghi*  
Chestnut tagliatelle with wild mushrooms

*Minestrone di verdure e farro*  
Autumn vegetables and pearl spelt minestrone

*Pappardelle all`uovo con guance di manzo*  
Homemade pappardelle with braised beef cheeks

*Linguine con aragosta*  
Flat spaghetti with lobster and fresh tomato  
Supplement £7.00

*Strozzapreti con pomodoro e rucola*  
Twisted pasta with tomato sauce and rocket

*Pizzoccheri della Valtellina*  
Buckwheat pasta with leeks, sage and fontina cheese

*Ravioli di fagiano con rosmarino*  
Pheasant ravioli with rosemary

*Risotto con zucca, salvia e gorgonzola*  
Pumpkin, sage and gorgonzola risotto  
(minimum 2 persons, please allow 20 mins)

*Petto di pollo con limone e capperi*  
Roast corn fed chicken with lemon and capers

*Cotoletta di vitello con carciofi e patate*  
Veal cutlet with potato puree and artichokes  
Supplement £ 7.00

*Costata di manzo alla griglia con funghi e patate*  
Char grilled rib eye of beef with mushrooms and potatoes

*Cervo con polenta e salsa al vino rosso*  
Roasted venison loin with polenta and red wine sauce

*Branzino in crosta con vernaccia*  
Sea bass with herb crust, vernaccia and green olives  
Supplement £ 5.00

*Merluzzo arrosto con salsa verde*  
Roasted icelandic cod with salsa verde

*Tonno grigliato con rucola e pomodorini*  
Char-grilled tuna with rocket and cherry tomatoes

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*Torta di mele con gelato alla vaniglia*  
Apple tart with vanilla ice cream

*Torta di ciliegie e mandorle con mascarpone*  
Cherry and almond tart with mascarpone

*Bavarese alla nocciola, vaniglia ed espresso*  
Hazelnut cream with vanilla and espresso coffee

*Mango fresco con frutto della passione*  
Fresh mango with passion fruit sorbet

*Tiramisù*

*Tortino al cioccolato con gelato al gianduia*  
Chocolate fondant with gianduia ice cream  
**(Please allow 12 minutes)**

*Selezione di formaggi*  
Selection of cheeses with chutney

*Two Courses £36.50 Three Courses £46.50 Four Courses £ 51.50*

*Prices include 20 % VAT*

*A discretionary gratuity of 13.5% will be added to the final bill. As our produce is purchased freshly each day, please be understanding if certain dishes are not available. Please let us know if you have any food allergies*

PRIVATE ROOM ALSO AVAILABLE