



STARTER

Burrata Pomodorini e Crudo -MK, SP

Burrata, Datterini Tomato Salad, Parma Ham

Arancini Di Riso e Gorgonzola -G, MK

Mushroom Arancini, Gorgonzola Sauce

Zuppa Uppa Porri e Patate -MK, G

Leek and Potato Soup, Herb Croutons

Carpaccio di Barbabietola -N, MK, SP

Organic Beetroot Carpaccio, Fig Chutney, Flaked Almonds, Goat's Cheese Mousse, Balsamic Citronette

MAIN

Tagliatelle al Ragu' di Cervo -G, MK, CY, SP

Fresh Tagliatelle, Venison Ragù, Dark Chocolate, Pecorino Romano Cheese

Linguine Gamberi e Pistacchio -G, C, MK, N(Pistachio)

Linguine pasta, Light Datterini Sauce, Prawns, Stracciatella, Crushed Pistachio

Branzino Alla Puttanesca -F, SP

Monkfish Medallions, Champ Potato, Rainbow Chard, Saffron Cream Sauce

Brasato di Manzo -SP, CY, MK

Red Wine-Braised Beef, Creamy Truffle Potato Purée, Baby Carrots

Ravioli Vegani ai Funghi -G, SP

Garden Pea Vegan Ravioli, shallots, Wild Mushroom Sauce

DESSERT

Panettone al Cioccolato -G, MK, E

Traditional Chocolate Chip Chocolate Panettone, Vanilla Creme Anglaise

Tortino al Cioccolato e Arancia -G, S, May contain nuts

Vegan Chocolate chip and Orange pudding

Panna Cotta ai Frutti di Bosco -MK

Vanilla panna cotta served with red berries coulis

Gelato e sorbetto -MK

Ice Cream Selection: Vanilla, Chocolate, Salted Caramel or Lemon Sorbet

12.5% service charge on groups of five or more | Allergens on reverse





Gluten free pasta and bread available.
Vegan menu available, please ask your server for more info.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS /
Eggs = E / Fish = F / Sulphites = SP Lupin = L / Celery = CY / Molluscs = ML /
Soybeans = S / Peanuts = P / Nuts = N / Milk = MK

*Our pasta and pizza may contain Soybean

