

ANTIPASTI

CARPACCIO DI TONNO ALLA SOIA

Fresh tuna carpaccio with rocket, spring onions dressed with soy, lime & olive oil

STRACCETTI DI MANZO

Beef fillet pan fried with rocket, cherry tomatoes & balsamic glaze topped with parmigiano shavings

MINISTRONE ESTIVO

Summer vegetables homemade minestrone with onions, carrots, celery, yellow courgettes & fresh tomatoes served with crostini (v)

INVOLTINO DI PESCE SPADA

Smoked swordfish rolls filled with ricotta, lemon zest & fresh herbs served with mixed leaves, crushed pine nuts & pea shoots

MAINS

RAVIOLI DI ARAGOSTA

Lobster ravioli with cherry tomatoes & courgettes in a creamy tomato sauce finished with dill

CARTOCCIO DI PESCE LUPO

Wolffish en papillote with yellow tomatoes, romesco sauce with capers & mussels, oven baked served with herby potatoes

CANNELLONI VERDI

Cannelloni pasta stuffed with ricotta & Swiss chard in an aubergine & cherry tomato sauce finished with goats cheese & bechamel (v)

ANATRA ALLE PRUGNE

Confit duck leg in a plum demi-glaze sauce served with spinach & potatoes tortino, creamy mashed parsnips & crispy pancetta

DOLCI

MILLEFOGLIE CON CREMA DIPLOMATICA

LEMON TART

CHOCOLATE & COCONUT CHEESECAKE

REALE DI FORMAGGIO

A trio of specially selected Italian Cheeses served with crackers