

PARTY A

£37.95 per person | Available Sunday - Thursday, 12 - 9pm.
Available at discretion on Fridays. Preorder only for groups of 10+.

A N T I P A S T I

BURRATA

Burrata seasoned with olive oil & balsamic vinegar, pomodoro 'granita', garlic, basil.

BRUSCHETTA POMODORO (VE) (GF IF REQ)

Artisan crostini, garlic marinated 'ruby red' tomatoes, basil, Maldon salt & extra virgin olive oil.

COZZE TARANTINA (GF IF REQ)

Sautéed Cornish mussels, garlic, chilli, tomatoes, parsley

ANTIPASTO ALL'ITALIANA

Selection of Italian cured meats, cheese & crostini bread

S E C O N D I

LINGUINE PRIMAVERA (VE) (GF IF REQ)

Linguine primavera, seasonal vegetables, tomato 'rosa' sauce & vegan cream.

SUPERBA

Baked & panfried layered pasta, beef ragù, ham, mozzarella, white truffle oil, duo of parmesan fondue & red wine reduction

FEGATO ALLA VENEZIANA (GF IF REQ)

Charbroiled Calves liver, Vermentino wine, red onion, paprika, cauliflower velouté & artichoke "alla giudia".

SEABREAM

Seabream, 'nduja crust, leek, 'nduja crust, spinach & parmesan risotto.

D O L C I

Any dessert on our desserts menu, cheese at £2 supplement
Preorder also required.

PARTY B

£47.95 per person | Available Sunday - Thursday, 12 - 9pm.
Available at discretion on Fridays. Preorder only for groups of 10+.

A N T I P A S T I

BURRATA

Burrata seasoned with olive oil & balsamic vinegar,
pomodoro 'granita', garlic, basil.

CAPRINO ASTRUSO (V)

Crispy goats cheese, red onion chutney, filo shards, rocket,
parmigiano reggiano fondue & pistachio.

RAGU FORBITO (GF IF REQ)

24 hour slow cooked Tuscan sausage ragout, creamy burrata,
pesto sauce & Italian bread.

GAMBERI IMPERITURO (GF IF REQ)

Pistachio & honey crusted peeled tiger prawns on ice,
with Louis sauce.

S E C O N D I

PALETTA DI CARRE

Lamb carré, royal jus, rosemary, butternut squash, black truffle,
honey, goats cheese & crispy pistachio crust.

CONCHIGLIONE (VE)

Conchiglione stuffed with shitaki mushroom ragù, caramelized
onions, vegan cream tomato 'rosa' sauce. *Non vegan available*

BACCALA AL 'NDUJA (GF IF REQ)

Wood oven baked local cod fillet, 'nduja crust, spinach
& parmesan risotto.

TORTELLONI ALLA AMATRICIANA

Handmade veal tortelloni, guanciale & pancetta, stracciatella, sugo
all'amatriciana, crisp parma ham.

D O L C I

Any dessert on our desserts menu,
cheese at £2 supplement