

Menu I

£25 per person

Primi

Zuppa del giorno. Soup of the day

Bruschetta con pomodoro. Classic tomato, garlic & basil,
toasted Tuscan bread (v)

Calamari fritti. Crispy fried squid, roast garlic mayonnaise & lemon

Secondi

Branzino con gremolata. Whole boneless seabass, parsley, garlic & lemon

Pollo funghi. Roast chicken, gnocchi, mushrooms & garlic cream

Lasagne al forno

Risotto Primavera. Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with
garlic & rosemary roast potatoes, seasonal greens

Dolci

Tiramisù. Sponge fingers, mascarpone, marsala & coffee liqueur (v)

Panna cotta. Vanilla cream, poached rhubarb (n)

Gelato misto. Selection of homemade ice creams (v) (n)

PICCOLINO

All prices are in £ and inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more. (n) Contains nuts or traces of nuts. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. (v) Denotes vegetarian dishes.

Menu 2

£30 per person

Pane. Freshly baked Tuscan, focaccia & carasau breads (v)

Olive. Marinated nocellara olives (v)

Primi

Asparagi alla griglia. Grilled asparagus, soft poached egg,
herb breadcrumbs & melted butter (v)

Gamberoni aglio e olio. Sauteed king prawns, chilli & garlic butter,
toasted Tuscan bread

Prosciutto e melone. Parma ham & melon

Secondi

Spiedini di pesce. Marinated & skewered king prawns, scallops & swordfish
in oregano, chilli, fennel & lemon

Anatra arrosto. Crispy duck, honey roasted apples & Valpolicella wine sauce

Tagliata di manzo. Sliced 12oz ribeye steak, roast vine tomatoes,
balsamic, rocket & parmesan

(A £2.00 supplement charge will apply)

Risotto Primavera. Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with
garlic & rosemary roast potatoes, seasonal greens

Dolci

Tiramisù. Sponge fingers, mascarpone, marsala & coffee liqueur (v)

Torta di limone. Baked limoncello cheesecake, candied lemons (n) (v)

Gelato misto. Selection of homemade ice creams (v) (n)

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Menu 3

£35 per person

Pane. Freshly baked Tuscan, focaccia & carasau breads (v)

Olive. Marinated nocellara olives (v)

Primi

Bruschetta con funghi ripieni. Baked field mushrooms, goat's cheese, spinach & basil pesto, toasted Tuscan bread (v) (n)

Gamberoni aglio e olio. Sauteed king prawns, chilli & garlic butter, toasted Tuscan bread

Carpaccio. Thinly sliced peppered beef fillet, rocket salad & parmesan shavings

Secondi

Merluzzo piccante. Roast cod, spicy sausage, purple sprouting broccoli, chilli & garlic

Pollo Valdostana. Breaded & filled chicken, fontina cheese, ham & peperonata

Filetto. 8oz Fillet, simply grilled or with peppercorn sauce

Risotto Primavera. Spring vegetables & herbs with crumbled goats cheese (v)

All our main courses are served with
garlic & rosemary roast potatoes, seasonal greens

Dolci

Crostata di lampone. Warm raspberry & almond tart with vanilla ice cream (v) (n)

Formaggio. Artisan Italian cheese selection, toasted tuscan bread, caramelised red onion & balsamic chutney (n)

Gelato misto. Selection of homemade ice creams (v) (n)

Coffee & homemade chocolate truffles (n)

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