

## STARTER

### SALMONE MARINATO AFFUMICATO CON BARBABIETOLA

Home-made smoked salmon with beetroots, served with pan brioche and cream fresh

### CREMA DI CAVOLFIORRE CON CROSTINI (V) (VG)

Cauliflower cream served with crostini

### CALAMARI FRITTI CON ZUCCHINE

Fried squid ring with courgettes, served with tartar sauce and pane carasau

### PARMIGIANA DI MELANZANE

Aubergine layers with tomato, smoked mozzarella and basil

### BURRATA CON PROSCIUTTO

Burrata cheese served with culatello "24 month parma ham"

### CAPRA IN CARROZZA CON MANDORLE (V)

Goat cheese breaded with almond flour served with caramelised onions

## MAIN COURSE

### PACCHERI AI FRUTTI DI MARE

Large tube pasta with mussels, squid, clams, salmon and prawns

### GUANCIA DI VITELLO

Veal cheek with turmeric mashed potatoes, garlic spinach and gravy sauce

### COSTATA DI MANZO

Rib-eye steak with roast vegetables and peppercorn sauce

### SALMONE

Pan-fried salmon with roast vegetables and cauliflower pure'

### RAVIOLI DI ZUCCA VEGANO (V) (VG)

Vegan pumpkin ravioli with rosemary butter and wild mushrooms

### PIZZA MELANZANE (V)

Mozzarella cheese, tomato sauce, aubergine

### PIZZA DIAVOLA

Tomato, mozzarella & chorizo pepperoni

## DESSERT

### TIRAMISU

### SICILIAN CANNOLO

### STICKY TOFFEE PUDDING

### CANTUCCI BISCUITS WITH VIN SANTO

**3 course £35.00 + 12.5% service charge**