

STARTER

ZUPPA DI LENTICCHIE E COTECHINO

Lentil soup with pork sausage.

CAPRA IN CARROZZA (V)

Goat's cheese in breadcrumbs, served with caramelized red onions.

MELANZANA DI PARMIGIANA (VG)

Aubergine baked with tomato, mozzarella and parmesan.

SALMONE AFFUMICATO

Home-made smoked salmon with beetroots, served with pan brioche and crème fraîche.

CARPACCIO DI FASSONA

Fassona Beef carpaccio with celeriac, sundry cherry tomato and pecorino cheese shaving.

RAVIOLI AL BRASATO DI MANZO E TARTUFO

Braised beef ravioli with pecorino cheese and black truffle.

MAIN COURSE

STINCO DI AGNELLO

Lamb shank with turmeric mashed potatoes and blueberry sauce, served with roast vegetables.

POLLO AL PEPE E FUNGHI

Chicken breast with peppercorn sauce and woodland mushrooms served with roast vegetables.

TAGLIATA DI MANZO CON FUNGHI DI BOSCO

Rib eye steak with woodland mushrooms sauce and pecorino cheese.

LASAGNA DI GAMBERI

Home-made lasagna with prawns, leek and basil pesto.

GRATINATO MISTO DI PESCE

Mixed baked fish with seabass, prawns and squid, coated with breadcrumbs herbs and pistachio, served with roast vegetables.

RAVIOLI DI ZUCCA (V)

Home-made pumpkin ravioli with woodland mushrooms.

PIZZA OF YOUR CHOICE

DESSERT

BANOFFEE PIE - TIRAMISU - SICILIAN CANNOLO

SET MENU £78.50 per guest + 12.5% service charge

SET MENU Kids £20.00 per guest + 12.5% service charge