

14th Feb 2023 3 course £35.00 per person

- START -

ZUPPA DI PATATA DOLCE V
Creamed sweet potatoes, carrots and leeks soup with crostini bread
finished with drizzle of truffle oil

BRESAOLA

Air dried, cured filet of beef thinly sliced with EVO olive oil, lemon juice rocket salad and Parmesan shavings

ARANCINI

Traditional Sicilian fried rice balls stuffed with Italian ragù and peas

TRIO DI BRUSCHETTE V

Tris of bruschette baked with chopped tomatoes, garlic and basil, with wild mushrooms, garlic and parsley and with Sicilian caponata and ricotta salata cheese shavings

INSALATA DI MARE

Marinated homemade seafood salad of octopus, cuttlefish, calamari, mussels, clams, prawns, with fresh peppers, EVO olive oil and lemon juice

- MAIN -

RISOTTO BARBABIETOLA E CAPRINO V
Beetroot and Goat cheese risotto

TORTELLONI ALL'ARAGOSTA

Lobster tortelloni with cherry tomatoes, garlic, splash of brandy, prawns, cream and caviar

INVOLTINO DI POLLO

Rolled fillet breast of chicken stuffed with Parma ham and sage in creamy Parmesan cheese sauce

SPIEDINO DI CARNE

Skewer of grilled pork belly, chicken, and Sicilian sausage with red onions and pepper, finished with a drizzle of basil, rosemary, garlic, evo olive oil and parsley pesto

SALMONE ALL'ANANAS E LAMPONI

Salmon supreme cooked in delicate pineapple sauce and a splash of cream with raspberry and lime zest

Sweets of the day from Main Menu

V dishes suitable for vegetarians
£10 pp deposit required
10% discretionary service charge will be added to the bill
For food allergies and intolerances, please speak to staff about the ingredients in your meal

