

# Uno

£25.00 per person

## Primi

### **Bruschetta (v)**

Chopped vine ripened tomatoes, fresh basil, garlic and extra virgin olive oil on toasted Tuscan bread

### **Prosciutto**

Parma ham and melon

### **Fritto misto**

Fried calamari, king prawn, asparagus, roasted garlic mayonnaise

## Secondi

### **Pesce spada (n)**

Swordfish with caponata

### **Pollo alla valdostana**

Baked breaded chicken filled with fontina cheese and ham with roasted sweet peppers

### **Lasagne**

Baked layered pasta with beef and tomato ragu, parmesan cheese sauce

### **Penne (n) (v)**

Goats cheese, mushrooms, pine nuts, spinach and pesto

*All dishes are served with rosemary and garlic new potatoes and seasonal greens in basil butter*

## Dolci

### **Tiramisu (v)**

Vanilla mascarpone, sponge fingers, marsala and coffee liqueur

### **Panna cotta (n)**

Vanilla cream with mulled fruits

### **Gelati misto (v) (n)**

Selection of homemade ice creams

(n) denotes dishes which contain nuts or traces of nuts.

(v) denotes dishes which are vegetarian.

Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

# Due

£35.00 per person

## Antipasti

### **Pane fresco della casa (v)**

Selection of freshly baked focaccia and Tuscan bread from our woodstone oven served with extra virgin olive oil

### **Olives (v)**

Marinated mixed olives with chilli, garlic and herbs

## Primi

### **Asparagi (v)**

Grilled asparagus with poached egg and pecorino cheese

### **Carpaccio**

Thinly sliced beef fillet with mustard dressing, rocket and parmesan

### **Gamberoni**

King prawns, Tuscan bread, garlic and chilli butter

### **Funghi (n) (v)**

Roasted field mushrooms with garlic spinach, goats cheese and pesto

## Secondi

### **Branzino**

Sea bass with flat parsley, garlic and lemon dressing

### **Anatra**

Crispy duck with honey roasted apples and Valpolicella red wine sauce

### **Filetto**

8oz fillet steak simply grilled or with peppercorn sauce  
(A £2.00 supplement charge will apply)

### **Penne (n) (v)**

Goats cheese, mushrooms, pine nuts, spinach and pesto

*All dishes are served with rosemary and garlic new potatoes and seasonal greens in basil butter*

## Dolci

### **Budino (v)**

Chocolate fudge pudding with vanilla ice cream

### **Torta di formaggio (n)**

Baked vanilla cheesecake with citrus blueberries

### **Gelati misti (v) (n)**

Selection of homemade ice creams

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# Tre

£45.00 per person

## Antipasti

### **Pane fresco della casa (v)**

Selection of freshly baked focaccia and Tuscan bread from our woodstone oven served with extra virgin olive oil

### **Olives (v)**

Marinated mixed olives with chilli, garlic and herbs

## Primi

### **Asparagi e carciofi grigliati servito con pecorino e tartufo**

Grilled artichoke and asparagus with pecorino cheese and truffle

### **Capesante alla milanese**

Roast scallops with saffron risotto, lemon and parsley dressing

## Secondi

### **Aragosta al forno con spaghetti**

Baked lobster with spaghetti

### **Bistecca di manzo**

21 day aged rib of beef with roasted tomato, rocket, parmesan and balsamic

### **Penne (n) (v)**

Goats cheese, mushrooms, pine nuts, spinach and pesto

*All dishes are served with rosemary and garlic new potatoes and seasonal greens in basil butter*

## Dolci

### **Selezione di dolci (v) (n)**

Selection of classic Italian desserts

### **Formaggio (n)**

Selection of cheeses

### **Vin santo and Cantuccini**

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