

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

£55.00 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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