

Primi

Bruschetta (v)

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

Robollita (v)

Slow cooked bean, cabbage, tomato and herb soup

Prosciutto e melone

Italian cured ham and melon

Calamari fritti

Lightly fried squid with roasted garlic mayonnaise and lemon

Secondi

Pescespada con caponata (n)

Grilled swordfish with Sicilian aubergine and pepper relish

Pollo alla valdostana

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

Salsiccia 'Toscana' con fagioli (n)

Tuscan sausage with cannellini & borlotti beans, tomato sauce

Tortelloni ai funghi (n) (v)

Artisan hand made pasta filled with wild mushrooms and ricotta cheese, served with mascarpone, flat leaf parsley and toasted pine nuts

Dolci

Tiramisu (v)

Vanilla mascarpone, sponge fingers, marsala and coffee liqueur

Panna cotta (v) (n)

Served with mulled winter berries

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.

Antipasti

Pane fresco della casa (v)

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

Olives (v)

Marinated mixed olives with chilli, garlic and herbs

Primi

Asparagi grigliata (v)

Grilled asparagus with a soft poached free range egg, pecorino cheese and parsley breadcrumbs

Carpaccio di manzo

Thinly sliced beef fillet with mustard dressing, rocket and parmesan

Gamberoni aglio e olio

Sautéed king prawns with garlic and chilli butter served on toasted Tuscan bread

Funghi ripieni (v) (n)

Stuffed field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts

Secondi

Ippoglosso alla Livornese

Roast halibut with a spicy potato, tomato and olive sauce

Anatra arrosto

Crispy duck with honey roasted apples and valpolicella red wine sauce

*Filetto alla griglia

Chargrilled 8oz fillet steak served with peppercorn sauce, roasted plum tomatoes and field mushrooms

Tortelloni ai funghi (v) (n)

Artisan hand made pasta, filled with mushrooms and ricotta cheese, served with mascarpone, flat leaf parsley and toasted pine nuts

Dolci

Budino al cioccolato (v)

Chocolate fudge pudding with vanilla ice cream

Torta di formaggio e vaniglia (v)

Baked vanilla cheesecake with citrus blueberries

Gelati misti (v) (n)

Selection of homemade ice creams

*A supplement charge will apply

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Antipasti

Pane fresco della casa (v)

Selection of freshly baked focaccia and organic 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 and bisque sauce

Bistecca di manzo

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

Tortelloni ai funghi (n) (v)

Artisan hand made pasta filled with wild mushrooms and ricotta cheese, served with mascarpone, flat leaf parsley and toasted pine nuts

Dolci

Selezione di dolci (v) (n)

Selection of classic Italian desserts

Formaggio (n)

Selection of cheeses

Vin santo and Cantuccini

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