

Menu one

£25.00 per person

Primi

Ribollita- Tuscan cabbage & bean soup (v)

Bruschetta con pomodoro- Classic tomato, garlic & basil, toasted Tuscan bread (v)

Calamari fritti- Crispy fried squid, roast garlic mayonnaise & lemon

Secondi

Branzino con gremolata- Whole boneless seabass, parsley, garlic & lemon

Pollo funghi- Roast chicken, gnocchi, mushrooms & garlic cream

Lasagne al forno

Caprino e pomodoro- Goats cheese, tomato & rosemary risotto (v)

*All our main courses are served with
garlic & rosemary roast potatoes, seasonal greens*

Dolci

Tiramisu- Sponge fingers, mascarpone, marsala & coffee liqueur (v)

Panna cotta- Vanilla cream, mulled plums & orange (n)

Gelato misto- Selection of homemade ice creams (v) (n)

PICCOLINO

(n) contains nuts or traces of nuts. (v) denotes vegetarian dishes. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Prices are inclusive of VAT.

There is a discretionary 10% service charge for parties of 6 or more

Menu two

£35.00 per person

Pane- Freshly baked Tuscan & foccacia breads (v) (n)

Olive- Marinated nocellara olives (v)

Primi

Asparagi alla griglia- Grilled asparagus, soft poached egg,
herb breadcrumbs & melted butter (v)

Gamberoni aglio e olio- Sautéed king prawns, chilli & garlic butter,
toasted Tuscan bread

Prosciutto e melone- Parma ham & melon

Secondi

Spiedini di pesce- Marinated & skewered king prawns, scallops &
salmon in oregano, chilli & lemon

Anatra arrosto- Crispy duck, honey roasted apples & valpolicella wine sauce

Tagliata di manzo- Sliced 10oz Rib-eye steak, roast tomatoes,
balsamic, rocket & parmesan
(A £2.00 supplement charge will apply)

Caprino e pomodoro- Goats cheese, tomato & rosemary risotto (v)

*All our main courses are served with
garlic & rosemary roast potatoes, seasonal greens*

Dolci

Tiramisu- Sponge fingers, mascarpone, marsala & coffee liqueur (v)

Torta di limone- Baked limoncello cheesecake, candied lemons (n) (v)

Gelato misto- Selection of homemade ice creams (v) (n)

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Menu three

£45.00 per person

Pane- Freshly baked Tuscan & foccacia breads (v) (n)

Olive- Marinated nocellara olives (v)

Primi

Bruschetta con funghi ripieni- Baked field mushrooms, goat's cheese, spinach & basil pesto, toasted Tuscan bread (v) (n)

Cape sante- Roast scallops, saffron risotto, lemon & parsley dressing

Carpaccio- Thinly sliced peppered beef fillet, rocket salad & parmesan shavings

Secondi

Merluzzo piccante- Roast cod, spicy sausage, purple sprouting broccoli, chilli & garlic

Pollo valdostana- Breaded & filled chicken, fontina cheese, ham & roasted sweet peppers

Filetto- 8oz Fillet, simply grilled or with peppercorn sauce

Caprino e pomodoro- Goats cheese, tomato & rosemary risotto (v)

*All our main courses are served with
garlic & rosemary roast potatoes, seasonal greens*

Dolci

Panettone al cioccolato- Chocolate panettone bread & butterpudding (n) (v)

Formaggio- Artisan Italian cheese selection, toasted Tuscan bread, caramelised red onion & chutney (n)

Gelato misto- Selection of homemade ice creams (v) (n)

Coffee & homemade chocolate truffles (n)

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