

STARTER

MOZZARELLA DI BUFALA CON ZUCCHINE ALLA GRIGLIA E POMODORINI
SECCHI AL FORNO

Buffalo mozzarella with grilled courgettes and oven dried tomato

BRESAOLA CON RUCOLA, PARMIGIANO REGGIANO E LIMONE

Bresaola with rocket, parmesan and lemon dressing

SALMONE MARINATO CON ARANCE E FINOCCHI

Salad of cured salmon with orange and fennel

MAIN COURSE

FILETTO D'ORATA ALLA GRIGLIA CON POMODORO, CAPPERI, ED OLIVE E SPINACI

Grilled fillet of sea bream with tomato, capers and olives

TAGLIATA DI MANZO ALLA GRIGLIA CON PURE'DI PATATE E FUNGHI

Grilled slices of beef with mash potato and wild mushrooms

RAVIOLI DI RICOTTA E LIMONE CON POMODORO E BASILICO

Lemon and ricotta ravioli with tomato and basil sauce

DESSERT

SEMIFREDDO AL LIME, CON ANANAS, ACETO BALSAMICO E MENTA

Lime parfait with pineapple, balsamic vinegar and mint

TORTA CAPRESE CON SALSA ALL'AMARETTO

Chocolate and almond tart with amaretto sauce

GELATI E SORBETTI

Ice cream and sorbet

THREE COURSES £33.50

V.A.T is included. A discretionary service charge of 12.5% will be added to your bill. Please note that we cannot guarantee that any of our foods are free from nuts or nut trace elements.