

STARTER

ZUPPA DI ZUCCA CON MALTAGLIATI E MAGGIORANA
Pumpkin soup with maltagliati pasta and marjoram

SALMONE MARINATO SERVITO CON FINOCCHI ED ARANCE
Cured salmon with fennel and orange

CAPOCOLLO TOSCANO CON RUCOLA
Capocollo from Tuscany with rocket salad

MAIN COURSE

TAGLIOLINI AL CACIO E PEPE
Tagliolini with parmesan, pecorino and black pepper

FILETTO DI MERLUZZO ARROSTO CON PATATE SCHIACCIATE E TAPENADE D'OLIVE NERE
Pan fried fillet of cod with crushed potato and black olive tapenade

SELLA DI CERVO ARROSTO CON VERZA E FUNGHI MISTI
Roast saddle of venison with savoy cabbage and mixed mushrooms

DESSERT AND CHEESES FROM THE MAIN MENU

TWO COURSES £15.50

THREE COURSES £20.50

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 nut trace elements.

CHEF PATRON: MAURIZIO MORELLI