

## **ANTIPASTI**

- Grilled Vegetables with Buffalo Mozzarella · 10.50
- Burrata, Avocado and Sicilian Tomato · 10.50
- Parma ham and melon · 10.00
- Beef tartare with black truffle · 14.00
- Devon Crab, peach and Watermelon · 11.00
- Octopus with broad beans puree olives and capper sauce · 11.50
- Beef Carpaccio, Rocket, mushroom and Black Truffles · 12.00
- Grilled Calamari with Sweet chilli and Rocket · 13.00
- Vitello tonnato with black truffle Sauce · 10.00

## **I CRUDI DI PESCE**

- “Crudo del Giorno” · 25.00
- Crudo di Capesante on Mediterranean Sauce · 10.00
- Sicilian Mazzara Red Prawn · 14.00
- Salmon Carpaccio with Amalfi Lemon · 9.00
- Tuna Carpaccio with Amalfi Lemon · 11.00

## **PRIMI – Al Dente**

- Home-made tagliolini with lobster, sweet chilli and parsley · 17.00
- Spaghetti with clams and bottarga di Muggine · 15.00
- Mezzi Paccheri, Cacio cheese and black pepper with truffle · 14.00
- Paccheri di Gragnano, Tomato and mozzarella · 10.00
- Risotto Al Tartufo Nero · £16.00
- Tagliatelle with wild forest mushroom · 15.00
- Pappardelle, veal, white ragu and rosemary · 16.00

## **SECONDI**

- Fillet of Beef with spinach and mushroom sauce · 25.00
- Grilled Pink Veal Chop with roast vegetable · 25.00
- Veal Milanese with rocket, and cherry tomato · 19.00
- Corn Fed Baby Chicken with roast potatoes · 16.00
- Grilled Dover sole · 25.00
- Fritto misto pesce gamberi e calamari · 19.00
- Pan Fried Monkfish, asparagus and Mediterranean sauce · 22.00

## **CONTORNI**

- Mix salad · Rocket and parmesan salad
- French fries · Fried courgettes – Spinach- fine green beans
- All · 4.00

## **DESSERTS**

- Selection of 3 Italian cheeses · 9.50
- Cake of the day 8,00
- Pannacotta with berries sauce 6.50
- Tiramisu 6.50