

# STECCA

*cucina italiana*

## STARTERS

- Lentil soup with croutons (v) 12.00
- Burrata with roasted vegetables (v) 16.00
- Aubergine Parmigiana (v) 18.00
- Rainbow beetroots with feta cheese & hazelnut (v) 14.00
- Yellow fin tuna & salmon carpaccio with soya & lemon dressing 18.50
- Grilled calamari with salad & sun dried tomatoes 17.00
- Duck confit salad with pumpkin, pommegranate & balsamic 16.00
- Vitello tonnato – Veal with creamy tuna sauce 16.00
- Beef carpaccio with rocket & Parmesan 17.00
- Italian cooked prosciutto with buffalo mozzarella 16.00
- Culatello ham with warm piadina 17.00
- Mortadella with warm piadina 14.00
- Bread basket 5.00

## PASTAS

- Risotto with wild mushrooms & black truffle (v) 24.00
- Potato gnocchi with gorgonzola & walnuts (v) 22.00
- Ricotta & spinach ravioli, butter, sage & hazelnuts (v) 21.00
- Paccheri, cacio & black pepper with black truffle (v) 24.00
- Sea Bass ravioli with datterino tomato sauce 23.00
- Tagliolini with crab meat, sweet chilli & lemon zest 25.00
- Tagliatelle with rabbit ragout & Taggiasca olives 23.00
- Pappardelle with duck ragout 23.00
- Tagliatelle with Bolognese ragout 22.00
- Rigatoni, crispy guanciale, onion, tomato & Pecorino 23.00

## MAINS

- Grilled fillet of sea bass, spinach & Mediterranean sauce 28.00
- Frittura of calamari & king prawns 23.00
- Pan fried Organic Cod with lentils 26.00
- Braised veal ossobuco with saffron risotto 35.00
- Veal cutlet Milanese style with mixed salad 37.00
- Grilled Veal chop on the bone with spinach 37.00
- Fillet of beef Mignon with mash potato & peppercorn sauce 29.00

## SIDES

- Roasted potatoes 7.00
- Spinach, garlic & chili 7.00
- Skin on Fries 7.00
- Sprout broccoli, garlic & chili 7.00

*Please inform the duty manager in the event that you have any special dietary requirements.  
or if you are sensitive or allergic to any of our ingredients.*

*A discretionary service charge of 13.5% is added to your bill. All prices include VAT at the current applicable rate*