

STECCA

cucina italiana

STARTERS

- Creamy burrata with baby plum tomatoes & basil (v) 15
- Baked Aubergine Parmigiana with tomato, mozzarella & Parmesan (v) 17
- Greek salad - tomatoes, cucumber, olives, red onion & Feta (v) 15
- Grilled scallops with salad & capers vinaigrette 18
- Tuna tartare with avocado & soya mayonnaise 17
- Frittura of calamari, John Dory & king prawns 18
- Vitello tonnato - Veal with creamy tuna sauce 16
- Beef carpaccio with rocket & Parmesan 16
- Charcuterie, 24 months Parma ham, mortadella & salami 15
- Bread basket 4

PASTAS

- Lentil soup with croutons 14 (v)
- Gnocchi with Porcini mushrooms 24 (v)
- Paccheri cacio & pepe with black truffle (v) 25
- Tagliioni with white crab, sweet chili & garlic 25
- Tagliolini with seafood ragout (v) 23
- Pappardelle with veal ragout & Pecorino cheese 24
- Tagliatelle with Bolognese ragout 23
- Spaghetti "Carbonara style" with crispy guanciale, eggs & Pecorino 23
- Pappardelle with duck ragout & black truffle 25
- Rigatoni "Amatriciana" crispy pork guanciale, onion, tomato & Pecorino 23

MAINS

- Grilled fillet of sea bass with spinach & Mediterranean sauce 27
- Gratinated fillet of line caught cod with crashed potatoes, olives & capers 24
- Veal "scaloppine" with Porcini mushrooms 30
- Organic chicken breast Milanese style with rocket & tomatoes £26
- Fillet of 28 days aged Scottish beef fillet with Porcini mushrooms & black truffle 38

SIDES

- Spinach, garlic & chili 5 - Sprout broccoli, garlic & chili 5
- Roasted potatoes 5 - Skin on Fries 6

*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*