

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
- Tuna tartare with avocado & soya mayonnaise 17
- Grilled scallops with cauliflower purè & black truffle 18
- Frittura of calamari & king prawns 18
- Vitello tonnato - Veal with creamy tuna sauce 16
- Charcuterie, culatello, mortadella & salami 17
- Home made bread basket 6

PASTAS

- Lentil soup with croutons (v) 14
- Ricotta & black truffle ravioli with butter & Parmesan (v) 26
- Paccheri cacio & pepe with black truffle (v) 28
- Tagliolini with white crab, sweet chili & garlic 29
- Spaghetti with sea food marinara style 26
- Pappardelle with veal ragout & Pecorino cheese 26
- Rigatoni "Amatriciana" crispy pork guanciale, onion, tomato & Pecorino 24
- Tagliatelle with Bolognese ragout 24
- Pappardelle with duck ragout & black truffle 27

MAINS

- Grilled fillet of sea bass with spinach & Mediterranean sauce 29
- Fillets of Halibut with mash potato & wild mushrooms 29
- Organic chicken breast Milanese style with rocket & tomatoes 28
- Gressingham duck breast with caramelized chicory 28
- Veal ossobuco with saffron risotto 34
- 28 days aged Scottish rib eye with roasted potatoes 35

SIDES

- Spinach, garlic & chili 7 - Sprout broccoli, garlic & chili 7
- Roasted potatoes 7 - Skin on Fries 7

*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*