



SET MENU

SUMMER 2017

A CHOICE OF STARTER

ZUPPA DI FUNGHI (V)

Mixed Porcini and Wild Mushrooms Soup, Fresh Cream finish and Pane Carasau

FAGOTTINO DI PASTA (V)

Oven Baked Egg Pasta filled with Ricotta Cheese, Spinach and Tomato Sauce

CALAMARI FRITTI

Deep-Fried Calamari with Crispy Courgettes, Home-Made Saffron Tartar

TAGLIOLINI AL TARTUFO (V)

Home-Made Tagliolini with Black Truffle in a Creamy Sauce

A CHOICE OF MAIN COURSE

SALTIMBOCCA DI POLLO

*Pan-Fried Free Range Corn Fed Chicken "Saltimbocca", with Parma Ham, Sage,
in a White Wine Sauce, Truffle Mashed Potatoes*

SALMONE ARROSTO

Roasted Scottish Salmon Tranche, Saffron Rice, Miso Sauce

TAGLIATELLE AL RAGU' DI MANZO

Home-Made Tagliatelle with Scotch Beef Fillet Ragù and Parmesan Shavings

RAVIOLI DI SPINACI (V)

Home-Made Spinach Ravioli Filled with Sun Dried Tomato and Ricotta in a Tomato Compote

SIDES

(supplement £4.5)

Sautéed Broccoli with Garlic and Chilli

Zucchini Fritti

Truffle Mashed Potatoes

A CHOICE OF DESSERT

TIRAMISU'

Home Made Traditional Tiramisu'

CANNOLO SICILIANO AL CIOCCOLATO

Home-Made Traditional Sicilian Cannolo

SELEZIONE DI FORMAGGI

Selection of Fine Cheeses

(supplement £5)

£52.50

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL