

SET MENU

-A SELECTION OF CLASSIC STARTERS-

FOCACCIA & NOCELLARA OLIVES (V)

Cold-pressed extra virgin olive oil, aged balsamic

BURRATA, HEIRLOOM TOMATOES & BASIL OIL (V)

Creamy burrata, heritage tomatoes, crispy capers, basil oil

CRISPY SQUID & ZUCCHINI FRITTI

Lightly battered squid and courgette, served with zesty lemon & garlic dip

CURED SALMON CRUDO, CITRUS & CHILLI

Thin slices of salmon with blood orange, Calabrian chilli oil & shaved fennel

BROAD BEAN & MINT BRUSCHETTA (VE)

Mashed broad beans, lemon zest, wild garlic oil, black pepper on toasted sourdough

-A CHOICE OF MAIN COURSE-

TAGLIATELLE AL RAGÙ BIANCO DI MANZO

Fresh pasta with slow-cooked beef, white wine, rosemary, Parmigiano, lemon pangrattato

GRILLED SEABREAM WITH SALSA VERDE

Wild seabream fillet, confit tomato, Amalfi lemon oil, wild herb salsa

CHICKEN ALLA CACCIATORA

Corn Fed Chicken alla Cattifore, roast rosemary potatoes

STUFFED ROMANO PEPPERS (VE)

Roasted sweet peppers filled with fregola, cherry tomato, capers, courgette & olive tapenade

-A CHOICE OF OUR HOMEMADE DESSERT-

LIMONCELLO TIRAMISU

Limoncello-soaked sponge, whipped mascarpone, espresso dust.

FRUTTA

A selection of seasonal fruit

A Selection of Italian Cheese -£7 supplement-

£65

