

STARTERS

SCAMORZA (GF)

grilled smoked cheese, parma ham, rocket salad, pine nuts,
balsamic reduction

SALMONE

cured smoked salmon, salsa verde, focaccia crumb & capers

MOZZARELLA DI BUFALA (V, GF)

heritage beetroot, basil pesto, balsamic reduction

ZUPPA AL POMODORO (V, GF)

roasted tomato soup, ricotta cheese, basil

MAINS

TACCHINO (GF)

British turkey wrapped in Parma ham, pigs in blankets,
caramelised carrot, parsnip, Brussels sprouts, roasted
potatoes red wine jus

BRANZINO (GF)

sea bass, caponata (slow-roasted Mediterranean vegetables),
lemon & chilli butter dressing, dried cranberries, chives

RISOTTO ALLO ZAFFERANO (V, GF)

saffron risotto, gorgonzola, aged Parmesan, walnuts, dill

RAVIOLI CAPESANTE

homemade ravioli filled with king scallops, cherry tomatoes,
garlic, chive butter sauce

Eve

DESSERT

PANETTONE (V)

warm panettone, Italian crema pasticcera (custard cream),
cherries

TIRAMISÙ

our version of the classic

MELA CAMELLATA (V)

apple crumble, salted caramel, almond flakes

FORMAGGI ITALIANI

selection of Italian cheese, oat cakes

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge. 100% of all service goes to our staff. VAT is included at the standard rate.