

## PIZZA

<b>MARGHERITA (v)</b>	14
Pizza with tomato sauce, mozzarella cheese & fresh basil	
<b>CAPRESE (v)</b>	15
Pizza with herby tomato sauce, buffalo mozzarella cheese, heritage tomatoes, wild rocket and basil oil	
<b>PARMA E BURRATA</b>	16
Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & cured ham	
<b>DIAVOLA</b>	16
Pizza with tomato sauce, mozzarella cheese, spicy Calabrese and Nduja sausages, pickled chilli	
<b>MARE</b>	16
Pizza with tomato sauce, parmesan cheese, king prawns, smoked salmon, samphire grass, lemon & dill oil	
<b>TARTUFO E BRESAOLA</b>	17
Pizza with mozzarella and buffalo ricotta cheese, black truffles and Bresaola	
<b>EXTRA TOPPINGS (each)</b>	3
Salami Milano / Peperoni / Nduja / Roasted ham Parma ham / Chicken / Anchovies / Tuna chunks Prawns / Smoked salmon	
Olives / Artichokes / Capers / Sweetcorn Sun blushed tomatoes / Mushrooms / Peppers / Red onions	2.5

## SECONDO DI PESCE

<b>SOGLIOLA DI DOVER</b>	38
Roasted Dover sole, sauteed new potatoes, lemon & butter asparagus	
<b>ORATA AL SALE</b>	32
Whole sea bream baked in salt crust with fennel and lemon, accompanied with lyonnaise potatoes, olive & herb salsa	
<b>TONNO</b>	27
Seared tuna served with spicy cherry tomato and lentil cassoulet	
<b>SALMONE</b>	25
Fresh salmon baked with cauliflower pesto, saffron & potato purée, samphire grass	
<b>IPPOGLOSSO</b>	28
Roasted halibut, champagne & chilli beurre Blanc, vegetable bouquet	
<b>BRANZINO</b>	26
Pan roasted sea bass fillets, garlic spinach and olive & herb salsa	

## CONTORNI

<b>PATATE FRITTE (v)</b>	5
Hand cut chips	
<b>PISELLI</b>	5
Garden peas with onions, cream and pancetta	
<b>PATATE NOVELLE (v)</b>	5
Sautéed new potatoes	
<b>PURÈ DI PATATE CON TARTUFO (v)</b>	5
Creamy mashed potatoes with truffle	
<b>ZUCCHINE FRITTE (v)</b>	5
Deep fried courgettes in semolina	
<b>BROCCOLETTI (v)</b>	5
Tenderstem broccoli with chilli & garlic	

## SECONDI DI CARNE

<b>POLLO CON FUNGHI E TARTUFO</b>	24
Corn fed chicken fillet, porcini mushroom and truffle cream	
<b>POLLO PAILLARD</b>	24
Grilled chicken escalope, fried beetroot gnocchi and goats milk cheese, salad, raspberry & mustard dressing	
<b>VITELLO ALLA MILANESE</b>	26
Pan fried veal escalope in egg and breadcrumbs, served with spaghetti in tomato & herb sauce	
<b>SCALOPINE DI VITELLO AI FUNGHI</b>	26
Pan seared milk fed veal escalope, mushroom and grain mustard cream	
<b>FILETTO ROSSINI</b>	33
Pan roasted prime beef fillet, duck liver & fois grass parfait, potato rosti, rich madeira and truffle jus	
<b>FEGATO ALLA VENEZIANA</b>	24
Pan seared veal liver strips with onions, sage butter and white wine, served over mashed potatoes	

## FROM THE GRILL

ALL OUR CUTS CHARCOAL GRILLED TO YOUR LIKING AND GARNISHED WITH TOMATO & RED ONION SALAD & CHOICE OF SAUCE

<b>FILLET STEAK (10 oz)</b>	31
28 Days matured prime beef fillet	
<b>RIB EYE STEAK (10 oz)</b>	29
28 Days matured prime beef rib eye	
<b>LAMB CUTLETS</b>	27
Mint and garlic marinated lamb cutlets	
<b>T-BONE STEAK (20 oz)</b>	33
Served with hand cut chips	
<b>VEAL CUTLET</b>	34
Served with hand cut chips	
<b>SAUCES (each)</b>	2.5
Peppercorn sauce / Red wine sauce Mushroom cream sauce / Béarnaise sauce	

### SHARING CUTS (MINIMUM FOR 2)

<b>GRILLED FISH PLATTER</b>	32 pp
Grilled tuna, halibut, sea bass fillet and salmon, garnished with tender stem broccoli, circle potato chips and saffron aioli	
<b>CHATEAUBRIAND (20 oz)</b>	34 pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	

<b>SPINACI (v)</b>	5
Spinach with garlic butter	
<b>ASPARAGI (v)</b>	5
Grilled asparagus with lemon	
<b>INSALATA RUCOLA (v)</b>	6
Wild rocket with parmesan cheese & balsamic glaze	
<b>INSALATA MISTA (v)</b>	5
Mixed Italian salad	
<b>INSALATA POMODORI (v)</b>	6
Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	