Menu A

Antipasti / Starters

Selection of vegetarian bruschetta (V)
Selezione di bruschette vegetariane

Deep fried squid and whitebait
Calamari e bianchetti fritti

Selection of Italian cured meats & marinated olives
Affettati Italiani e olive marinate

Secondi / Main Courses

Saffron and peas risotto
Risotto allo zafferano e piselli

Pan fried cod, white wine sauce, chick peas and bottarga
Filetto di merluzzo in vino bianco, ceci e bottarga

Pan fried breast of chicken, filled with chilli and rosemary cream, sautéed spinach and lemon sauce
Petto di pollo in padella ripieno di crema di chilli e rosmarino, spinaci saltati e salsa al limone

Dolci / Desserts

Homemade Tiramisu'
Tiramisu'

Vanilla ice cream with espresso
Affogato al caffe'

Warm Panettone with crème Anglaise
Panettone tostato con crema pasticcera

2 course meal £22 ~ 3 course meal £27

All price are VAT included - An optional 12.5% service charge will be added to your bill