



A LA CARTE MENU

A CENA

STARTERS

Roast **red king prawns in garlic**, spiced bean puree, mascapone,
Nduja roast chilli and garlic oil, salami crisps

16

Chicken liver parfait, pickled blackberries, watercress, mirto gel, brioche

13

Hand dived king scallop, scallop roe mousse in nori, marmalata di pancetta, pea
puree, pancetta velouté, 'pane gratinato'

18

Variations of tomato with **burrata**, pine nut crumb, basil oil, focaccia crisps

14

Local rabbit, apricot and almond terrine, Spring garden salad, almond pesto

14

'Zuppa del Giorno' (v)

-made fresh everyday with textures and accompaniments

8

PASTA AND RISOTTO

Starter/Main

Traditional handmade **veal and pork meatballs**, peas, mushrooms, pancetta, lemon,
mascarpone, Casareccia pasta, parmesan shavings

14/22

Mushroom risotto, wild garlic pesto, roast mushrooms, burrata, parmesan

13/20

Red king prawns, asparagus, pea, pistachio cream, tagliolini pasta

17/29

Spaghetti alla carbonara

A classic version – egg yolk, pecorino, black pepper, crispy guanciale and pancetta

14/20

MAIN COURSES

Pig 3 Ways:

Lincolnshire slow cooked Pork belly, pan fried fillet, pig head terrine, butter beans with salami and pancetta, roast fennel, pork jus, fennel oil

28

Duo of beef: slow braised pulled beef feather blade, seared Wagyu bavette steak, roast mushrooms, spring onions, crispy potato pave, porcini and caper sauce

32

Roast **Fillet of halibut**, hazelnut butter, handmade lobster raviolo, leeks, lobster bisque, shellfish oil, coastal sea herbs

39

Cornfed **Chicken alla Sorrentina**, red and yellow cherry tomatoes, garlic and basil, parmesan polenta, pistachio espuma

25

Traditional Sicilian **aubergine parmigiana**, elements of courgette, parmesan cream, trapanese pesto (v)

19

Sumac spiced Yorkshire rump of lamb, lamb neck arrancini, peas, asparagus, ricotta, mint pesto, anchovy lamb jus

35

Filletto Rossini:

35 day salt aged fillet steak, pan fried foie gras, parmesan potato bon bons, wilted spinach, truffle and Masala jus

49

Simple tastes? – our **fillet steak** served pan fried with homemade chunky chips and Italian leaf salad

39

add one of our **signature sauces:** 4.50
Peppe Nero, Gorgonzola or Mushroom and caper

ADDITIONAL SIDE ORDERS

(with any menu)

Homemade chunky chips 5 / With Truffle and Parmesan 7

Smoked garlic and chive buttered new potatoes 6

Rocket, parmesan & pine nuts 5.5

Spring greens, mint, almonds and lemon 6

Cauliflower cheese 'alla carbonara' 8

Buttered heritage carrots with salsa verde 6

Zucchini Fritti 7

Mushrooms & spinach with garlic butter 6

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.



DESSERT

Sicilian Lemonade parfait, Greek yoghurt, honey

11

Tirami-choux - espresso, mascarpone, chocolate, espresso martini sorbet

12

Pistachio creme brulee, elements of strawberry

12

Chocolate pyramid, hazelnut icecream, chocolate and hazelnut tuile, caramelised hazelnuts

14

San Pietro Ice Cream Sundae, with seasonal ice creams and sorbets, brandy snap tuile

10

A selection of cheese from our board; served with crackers, fruit cake, grapes, dates and honey

Selection of four 15

or

Selection of six 20

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.