

**£27 for two courses / £33 for three courses**

**Blood Orange Aperitivo** - Fresh Blood Orange juice, sugar and Champagne £17

### **Antipasti**

**Finocchiona salami** - fennel salami with camone tomatoes and rocket

**Insalata mista** - Italian leaves with datterini tomatoes, cucumber, camone tomatoes, fresh basil and caprino fresco

**Puntarelle alla Romana** - thinly sliced chicory shoots with red wine vinegar, anchovy and capers

**Anguilla affumicata** - smoked eel with red and golden beetroots, rocket and fresh horseradish

**Bruschetta di granchio** - fresh Devon crab with aioli, pagnotta bruschetta and mixed leaves (£3 supplement)

### **Primi**

**Ravioli di erbe** - mixed green ravioli with Swiss chard, rocket, Italian spinach, sheep's ricotta, butter and sage

**Tagliatelle con ragù di manzo** - fresh pasta with slow cooked beef fillet in Chianti and San Marzano tomatoes

**Risotto di Mare** - risotto with sea bass, prawns, vongole, monkfish, tomato and parsley

### **Secondi**

**Frittata** - organic eggs with zucchini, ricotta, marjoram, parmesan and Italian leaves

**Salmone arrosto** - organic Scottish salmon fillet with zucchini trifolati, datterini tomatoes, Italian spinach, capers and Taggiasche olives

**Arrosto di Faraona** - wood roasted guinea fowl stuffed with prosciutto di Parma, Mascarpone, thyme, roasted on pagnotta bruschetta with Portobello and porcini mushrooms

**Manzo alla griglia** - chargrilled Longhorn beef sirloin (med rare) with sweet celeriac, Italian spinach and salsa verde (£6 supplement)

### **Contorni**

Zucchini fritti

Italian spinach

Rocket salad with datterini tomatoes and ricotta salata

Roasted Roseval potatoes with rosemary and garlic

£5 each

### **Dolci**

Tiramisù

Amalfi lemon tart

Vanilla ice cream with chilled espresso

Warm prune, almond and Armagnac tart with vanilla ice cream