



*Chef Giuseppe's specially selected*

# MENU 1

**4 COURSE MENU £49.50pp**

## **Bread Selection & Nocellera Olives**

Homemade Selection of Sourdough Bread & Focaccia **VG**

## **STARTERS**

### **Calamari Fritti**

Lightly floured deep fried fresh squid with homemade saffron mayo.

### **La Burrata e Giardiniera**

Apulian Burrata cheese with homemade pickled vegetables. **V GF**

### **Polpette e Burrata**

Beef, lamb and pork meatballs in a spicy tomato sauce, topped with Apulian burrata cheese.

### **Capesante 'nduja**

Diver scallops with 'nduja, salsa verde & Amalfi lemon. **GF\***

### **Bruschetta Pomodoro**

Toasted sourdough with cherry tomatoes, garlic, basil & extra virgin olive oil.

## **MAINS**

### **The Calabrian Fire**

San Marzano tomato sauce, Fiordilatte, Spianata Calabrese Salami, spicy 'nduja, peppers, fresh chilli & EVOO.

### **Pappardelle Gamberi e Asparagi**

Fresh homemade pappardelle with tiger prawns, asparagus and Amalfi lemon zest. **GF\***

### **Merluzza in Crosta**

Green herb crusted Scottish cod fillet, served with a cherry tomato, Taggiasche olive & caper guazetto broth.

### **Lasagne Verde**

Spinach egg pasta layered 7 times with a rich beef ragu and bechamel topped with a Grana Padano fondue.

### **Parmagiana di Melanzane**

Oven baked layers of aubergine and mozzarella in a rich tomato sauce. **V**

## **DESSERTS**

### **Tiramisu al Marsala**

Our classic tiramisu with marsala and coffee-infused saviordi. **V**

### **Torta alla Ricotta**

Italian baked cheesecake with vanilla Chantilly cream and a mixed berry coulis. **V**

### **Homemade Lemon Sorbet **VG GF****

## **Tea and Coffee**

Please always inform your server of any allergies or intolerances before placing your order.

V=Vegetarian / VG=Vegan / GF=Gluten Free / GF\*=Gluten Free available



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## MENU 2

**4 COURSE MENU £65.00pp**

### **Bread Selection & Nocellera Olives**

Homemade Selection of Sourdough Bread & Focaccia **VG**

### **Cicchetti Selection**

Crocchetta Di Cavolfiore, Arancia alla Ligure, Pollo Fritto.

### **STARTERS**

#### **Capesante 'nduja**

Diver scallops with 'nduja, salsa verde & Amalfi lemon. **GF\***

#### **La Burrata e Giardiniera**

Apulian Burrata cheese with homemade pickled vegetables. **V GF**

#### **Tonno Tartare**

Fresh Tuna Tartare served with lemon dressing and an avocado mousse. **GF**

#### **Bruschetta Pomodoro**

Toasted sourdough with cherry tomatoes, garlic, basil & extra virgin olive oil.

### **MAINS**

#### **Supreme di Pollo**

Chicken supreme with buttered mash in a wild mushroom and mascarpone cream. **GF**

#### **Salmon Grigliato**

Scottish fillet of salmon lightly cured with lemon & dill, served with salsa verde or salmoriglio and skin-on fries or spring salad. **GF\***

#### **Merluzza in Crosta**

Green herb crusted Scottish cod fillet, served with a cherry tomato, Taggiasche olive & caper guazetto broth.

#### **Filletto di Manzo 200g**

30 days aged Scottish Angus beef fillet served with peppercorn & brandy sauce or salsa verde and skin-on fries or spring salad. **GF\***

#### **Parmagiana di Melanzane**

Oven baked layers of aubergine and mozzarella in a rich tomato sauce. **V**

### **DESSERTS**

#### **Tiramisu al Marsala**

Our classic tiramisu with marsala and coffee-infused saviordi. **V**

#### **Torta alla Ricotta**

Italian baked cheesecake with vanilla Chantilly cream and a mixed berry coulis. **V**

#### **Homemade Lemon Sorbet **VG GF****

### **Tea and Coffee**

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## MENU 3

**4 COURSE MENU £75.00pp**

### **Homemade Focaccia**

Sea Salt & Rosemary **VG** / Wild Garlic Butter & Grana Padano.

### **Cicchetti Selection**

Crocchetta Di Cavolfiore, Arancia alla Ligure, Pollo Fritto.

### **STARTERS**

#### **Capesante 'nduja**

Diver scallops with 'nduja, salsa verde & Amalfi lemon. **GF\***

#### **Battuta di Manzo**

Fillet of beef tartare, with capers, anchovy dressing, fruit mustard & carasau. **GF\***

#### **Carpaccio di Orata**

Seabream carpaccio served with blood orange, cherry tomatoes, anchovies, capers, olives & lemon dressing. **GF\***

#### **Gamberi in Guazetto**

King prawns cooked in fresh tomato, basil, capers and olive broth, garnished with paprika-crumbled bread. **GF\***

#### **Bruschetta Melody**

Trio of Bruschetta : Mushroom cream : Burrata and Anchovy : Cherry Tomato.

### **MAINS**

#### **Supreme di Pollo**

Chicken supreme with buttered mash in a wild mushroom and mascarpone cream. **GF**

#### **Pappardelle Gamberi e Asparagi**

Fresh homemade pappardelle with tiger prawns, asparagus and Amalfi lemon zest. **GF\***

#### **Tagliolini All' Astice**

Fresh homemade tagliolini served with Scottish lobster, cherry tomato and fresh chilli. **GF\***

#### **Filletto di Manzo 300g**

30 days aged Scottish Angus beef fillet served with peppercorn & brandy sauce or salsa verde and skin-on fries or spring salad. **GF\***

#### **Parmagiana di Melanzane**

Oven baked layers of aubergine and mozzarella in a rich tomato sauce. **V**

### **DESSERTS**

#### **Tiramisu al Marsala**

Our classic tiramisu with marsala and coffee-infused saviordi. **V**

#### **Banca di Roma Celebration Cake **V****

Our signature homemade cake chocolate sponge layered with vanilla and chocolate custards, topped with a dark chocolate glaze and raspberries. **V**

#### **Homemade Lemon Sorbet **VG GF****

### **Tea and Coffee**

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