



BRONZE

£49.50pp

STARTERS

Arancini alla ligure **V**

Breaded and fried balls of pesto risotto, green beans, peas and mozzarella with a saffron mayo

Crostino burro e acciughe

Toasted bread topped with fresh butter and anchovies

Calamari fritti

Lightly floured & deep fried fresh squid with homemade saffron mayo

Burrata con radicchio e arancia

Fresh Apulian burrata cheese, sweet and sour radicchio with orange segments

Polpette e burrata

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

MAINS

Salmone grigliato con crema di piselli e salsa verde

Scottish salmon fillet lightly cured and grilled, served with a pea cream, green herb sauce and salmon caviar **GF***

Pollo con nduja e miele

Chicken breast supreme topped with an 'nduja honey and lemon sauce served with roasted seasonal veg and potatoes

Ricotta piccante

Tomato and spicy 'nduja sauce, fiordilatte, fresh ricotta cheese, spianata calabrese salami and chilli oil

Pappardelle asparagi e gamberi

Fresh pappardelle with king prawns and asparagus

Parmigiana di melanzane **V**

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

Fettuccine wagyu bolognese

Fresh fettuccine in our signature wagyu bolognese

DESSERTS

Gelato alla pistaccio **VG**

Fresh soft serve pistachio ice cream topped with crushed pistachios and chocolate sauce

Torta al mirtillo **VG**

Italian blueberry cheesecake

Tiramisú al marsala **VG**

Our classic tiramisú with marsala & coffee infused savoiardi

Sorbetto al limone **VG GF**

Fresh homemade lemon sorbet

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



SILVER

£65pp

STARTERS

Lasagna fritta

Breaded fresh spinach egg pasta lasagne with a rich beef ragu, topped with a Grana Padano fondue and deep fried

Capesante 'nduja GF*

Diver scallops with 'nduja, salsa verde and Amalfi lemon

Bruschetta burrata e melanzane V

Toasted bread topped with fresh burrata cheese and a smoked aubergine cream

Fiore di zucca V GF

Courgette flowers filled with ricotta cheese, lemon, Grana Padano cheese, broad beans and peas served with homemade saffron mayo

Gamberi tempura

King prawns in our tempura batter served with our homemade chilli jam

MAINS

The one & tortelli

Hand shaped fresh tortelli stuffed with burrata cheese, 'nduja in a brown butter and sage sauce topped with toasted hazelnuts

Paccheri frutti di mare

Fresh paccheri with mussels, clams, prawns, squid, scallops in a garlic, chilli and cherry tomato sauce

Salsiccia, patate e parmigiana

Fiordilatte, chef Giuseppe's homemade Italian sausage, roast potatoes and a tomato and aubergine parmigiana cream

Costata di manzo

30 day aged 9oz Scottish beef ribeye, served with buttered mash, borettane onion gravy

Rombo in crosta di patate croccanti

Fresh Turbot on a tomato, capers and olives guazzetto sauce topped with a potato crisp GF

Pollo con nduja e miele

Chicken breast supreme topped with an 'nduja honey and lemon sauce served with roasted seasonal veg and potatoes

DESSERTS

Tiramisú al marsala VG

Our classic tiramisú with marsala & coffee infused savoiardi

Tarte tatin VG

Caramelized apples on a crisp pastry base topped with Nardini's vanilla ice cream

Millefoglie alla crema

Layered puff pastry and vanilla chantilly cream topped with a mixed berry coulis

Spaghetti fritti con gelato alla vaniglia (Sharing dish) VG

Fresh spaghetti fried and covered in sugar powder topped with Nardini's vanilla ice cream

Gelato al fiordilatte VG

Fresh soft serve fiordilatte ice cream topped with amarena cherries

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£75pp

STARTERS

Tartare di gamberi, burrata e caviale con crostino di patate GF

King prawns tartare with burrata cheese and caviar served on a bed of potato croutons

Carpaccio di Wagyu GF*

Wagyu fillet carpaccio with a blue cheese sauce, rocket and Grana Padano cheese

Fritto misto

Fresh market fish selection, lightly floured and deep fried served with homemade saffron mayo and chilli jam

Bruschetta burrata e melanzane V

Toasted bread topped with fresh burrata cheese and a smoked aubergine cream

Lasagna frita

Breaded fresh spinach egg pasta lasagne with a rich beef ragu, topped with a Grana Padano fondue and deep fried

Fiore di zucca V GF

Courgette flowers filled with ricotta cheese, lemon, Grana Padano cheese, broad beans and peas served with homemade saffron mayo

MAINS

Tagliolini all'astice

Fresh tagliolini with Scottish lobster, cherry tomato sauce and fresh chillies

Pollo con nduja e miele

Chicken breast supreme topped with an 'nduja honey and lemon sauce served with roasted seasonal veg and potatoes

Filetto di manzo

30 day aged 9oz Scottish beef fillet, served with buttered mash, asparagus and magliocco wine jus

Merluzzo nero di liquirizia GF

Black cod marinated in liquorice, served with an onion jam, baby gem and crispy purple potatoes

Fettuccine wagyu bolognese

Fresh fettuccine in our signature wagyu bolognese

DESSERTS

Tiramisú al marsala VG

Our classic tiramisú with marsala & coffee infused savoiardi

Tarte tatin VG

Caramelized apples on a crisp pastry base topped with Nardini's vanilla ice cream

Millefoglie alla crema

Layered puff pastry and vanilla chantilly cream topped with a mixed berry coulis

Spaghetti fritti con gelato alla vaniglia (Sharing dish) VG

Fresh spaghetti fried and covered in sugar powder topped with Nardini's vanilla ice cream

Gelato mantecato (Sharing dish) V GF*

Fresh fiordilatte soft serve ice cream served with a selection of sauces and toppings

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