



£49.50pp



# 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 radiochio with orange segments

#### Polpette e burrata

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



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 induja 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



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





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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



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

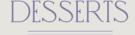
Costata di manzo 30 day aged 9oz Scottish beef ribeye, served with buttered mash, borettane onion gravy

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



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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**£75**pp



## 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 fritta

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



**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



### 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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