



# SET DINNER

TWO COURSES £24.50 / 3 COURSES £29.95

## STARTER

### Tartare di salmone GF\*

Fresh salmon tartare with avocado mousse and Amalfi lemon dressing

### Arancini alla ligure V

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

### Polpette e burrata

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

### Gamberi tempura

Tempura battered king prawns served with our homemade chilli jam, crispy purple potatoes and crispy sage

## MAIN

### Creste di Gallo piccante

Fresh pasta in a creamy tomato, nduja, Italian sparkling wine and pecorino cheese spicy sauce

### Ravioli di cervo

Fresh ravioli stuffed with venison served on a smoked black cabbage cream sauce

### Pollo funghi e mascarpone GF

Chicken breast supreme topped with a wild mushroom & mascarpone sauce served with buttered mash

### Piccante

Tomato sauce, fiordilatte mozzarella, Spianata Calabrese salami, spicy honey, grated parmesan

## DESSERT

### Panna cotta al baileys GF

Baileys panna cotta served with a shot of Baileys

### Torta al mirtillo V

Italian blueberry cheesecake

### Gelato al fiordilatte V

Fresh soft serve fiordilatte ice cream topped with amarena cherries