



BRONZE £55pp

PICCOLI PIATTI

Zuppa del giorno
Soup of the day

Tartare di pomodoro VG
Heritage tomatoes, avocado mousse, basil oil & crust

Stracciatella al tartufo e miele
Creamy stracciatella cheese, truffle honey & pistachio tuile

Tartare di salmone
Cured salmon, salmon roe, sour cream, dill, caper berries & sun-dried tomatoes

Crocchette di prosciutto di parma
Parma ham croquette, Grana Padana & truffle aioli

PRIMI

Spaghetti alla carbonara con tonno rosso
Homemade pasta with egg yolk, Grana Padano & fresh red tuna

Bucatini cacio e pepe V
Homemade pasta with mascarpone, pecorino cheese & black pepper

Paccheri primavera V GF VG*
Homemade pasta with a cherry tomato, piquillo peppers, zucchini & tomato sauce

Risotto con asparagi e piselli V
Risotto served with green asparagus, Grana Padano, garden peas & quail eggs

The one & tortelli V
Homemade pasta stuffed with ricotta cheese, beetroot leaf, served in a sage butter creamy sauce

SECONDI

Salmone scottato in padella
Pan fried salmon, served with fennel salad, hern gnocchi & butter emulsion

Coda di rospo alla griglia
Grilled monkfish tail, tuscan sauce & seasonal salad

Saltimbocca di maiale
Sous vide pork tenderloin, served saltimbocca style with Parma ham, sage, poached vegetables & veal emulsion

Involtini di pollo farciti con prosciutto e formaggio
Breaded & pan fried chicken filled with parma ham & fiordilatte, with zucchini spaghetti & white asparagus

Pizza mamma margherita
Tomato sauce, buffalo mozzarella, basil, grated parmesan, EVOO

DOLCI

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

Fiordilatte soft serve GF V
Fresh soft serve fiordilatte ice cream topped with amarena cherries

Stracciatella lava tiramisù V
Classic tiramisu with stracciatella served with mascarpone cream & cocoa

Saffron tres leches V
A delicate saffron-infused sponge soaked in aromatic saffron syrup, served with a vibrant mix of seasonal berries.



SILVER £65pp

AMOUSE BOUCHE

Scottish Cumbrae Oyster GF

Balsamic shallot vinegar, tabasco, Prosecco granita

PICCOLI PIATTI

Tartare di pomodoro VG

Heritage tomatoes, avocado mousse, basil oil & crust

Arancini al tartufo V

Crispy risotto balls, fiordilatte, truffle & black garlic

Stracciatella al tartufo e miele V

Creamy stracciatella cheese, truffle honey & pistachio tuile

Fritto misto

Fried baby calamari, crispy salami, padron peppers, king prawns & black aioli

Crocchette prosciutto di parma

Parma ham croquette, Grana Padano & truffle aioli

Capesante tre colori

Pan seared scallops, three colours purée & nduja dressing

PRIMI

Spaghetti alla carbonara con tonno rosso

Homemade pasta with egg yolk, Grana Padano & fresh red tuna

Capellini al tartufo V

Homemade pasta with seasonal truffle & aged Grana Padano

Cannelloni ripieni di granchio

Homemade pasta filled with crab & mascarpone, on a bed of poached leeks with a butter emulsion

Wagyu beef lasagne

The one & tortelli V

Homemade pasta stuffed with ricotta cheese, beetroot leaf, served in a sage butter creamy sauce

SECONDI

Branzino fritto con caponata siciliana

Breaded sea bass, fried & served with sicilian caponata & homemade aioli tartare

Coda di rospo alla griglia

Grilled monkfish tail, tuscan sauce & seasonal salad

Saltimbocca di maiale

Sous vide pork tenderloin, served saltimbocca style with Parma ham, sage, poached vegetables & veal emulsion

Cotoletta di vitello

Breaded veal chop pan fried, served with a rocket & Grana Padano salad

Involtoni di pollo farciti con prosciutto e formaggio

Breaded & pan fried chicken filled with Parma ham & fiordilatte, with zucchini spaghetti & white asparagus

Pizza piccante

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

DOLCI

Fiordilatte Soft Serve GF V

Fresh soft serve fiordilatte ice cream topped with amarena cherries

Stracciatella Lava Tiramisù V

Classic tiramisù with stracciatella served with mascarpone cream & cocoa

Limoncello Bar V

Limoncello soaked ladyfingers layered with light mascarpone mousse, topped with yuzu pearls

Banca's Sticky Toffee Pudding V

Warm date pudding served with a rich toffee sauce and double salted caramel cream



AMOUSE BOUCHE

Lobster cappuccino parmesan

Lobster bisque, lobster tartare, parmesan crisp

PICCOLI PIATTI

Tartare di pomodoro VG

Heritage tomatoes, avocado mousse, basil oil & crust

Arancini al tartufo V

Crispy risotto balls, fiordilatte, truffle & black garlic

Stracciatella al tartufo e miele V

Creamy stracciatella cheese, truffle honey & pistachio tuile

Tartare di salmone

Cured salmon, salmon roe, sour cream, dill, caper berries & sun-dried tomatoes

Crudo di astice

Lobster ceviche, blood orange & lemon balm

Capesante tre colori

Pan-seared scallops, three colours purée & 'nduja dressing

PRIMI

Spaghetti alla carbonara con tonno rosso

Homemade pasta with egg yolk, Grana Padano & fresh red tuna

Capellini al tartufo

Homemade pasta with seasonal truffle & aged Grana Padano

Cannelloni ripieni di granchio

Homemade pasta filled with crab & mascarpone, on a bed of poached leeks with a butter emulsion

Wagyu beef lasagne

Risotto con asparagi e piselli V

Risotto served with green asparagus, Grana Padano, garden peas & quail eggs

The one & tortelli

Homemade pasta stuffed with ricotta cheese, beetroot leaf, served in a sage butter creamy sauce

SECONDI

Branzino fritto con caponata siciliana

Breaded sea bass, fried & served with sicilian caponata & homemade aioli tartar

Coda di rospo alla griglia

Grilled monkfish tail, tuscan sauce & seasonal salad

Saltimbocca di maiale

Sous vide pork tenderloin, served saltimbocca style with parma ham, sage, poached vegetables & veal emulsion

Cotoletta di vitello

Breaded veal chop pan fried, served with a rocket & grana padana salad

Involtini di pollo farciti con prosciutto e formaggio

Breaded & pan fried chicken filled with parma ham & fiordilatte, with zucchini spaghetti & white asparagus

Filetto di manzo

30 day aged 9 oz Scottish beef fillet served with your choice of sauce & side

Pizza capricciosa Roma

Tomato sauce, burrata, 24 month-aged Parma ham, fried egg, roasted artichokes, mushrooms, black olive powder, basil, EVOO

DOLCI

Fiordilatte Soft Serve GF V

Fresh soft serve fiordilatte ice cream topped with amarena cherries

Stracciatella Lava Tiramisù V

Classic tiramisù with stracciatella served with mascarpone cream & cocoa

Caravaggio Coconut Cheesecake V

Silky coconut cheesecake presented as an edible canvas. Served with four "paint" sauces and a Malibu rum rinse for guests to paint their own masterpiece

Sabayon GF

Velvety sabayon served with a scoop of salted caramel ice cream