

DON GIOVANNI'S 2025 SET MENU £40pp

Appetisers

SELECTION OF GARLIC BREADS OR HOMEMADE FOCACCIA WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC

Starters

POLPETTÉ

homemade meatballs, San Marzano Marinara, basil, parmesan

BRUSCHETTA DI POMODORO (V) (VE)

slow roasted heritage tomatoes, confit garlic & basil

CALAMARI FRITTI (GF)

five pepper dusting, garlic & lemon aioli

BRUSCHETTA DI GAMBERONI +£3

mixed prawns, pepperoncino oil, chilli, rich butter sauce, homemade focaccia

Mains

RIGATONI AL RAGU (HALAL)

slow braised rich beef ragu, aged parmesan, pangrattato

TAGLIATELLÉ AI FUNGHI (V)

portabello and cremini mushrooms, cream sauce, baby spinach

LASAGNE (HALAL)

6 hour slow braised beef ragu, basil, nutmeg bechamel, San Marzano tomato sauce

PIZZA POLLO (HALAL) (N)

cajun chicken, red onion, basil, fior de late, sweet drops

SALMON ADRIATICO +£3
baby prawns, dill & asparagus

RIBEYE 300g (HALAL) +£7
with fries & salad

Desserts

TIRAMISU (V)
espresso, savoiardi biscuit, mascarpone mousse

AFFOGATO
espresso, ice cream

CREMA CATALANA ALLA VANIGLIA (V)
vanilla, sugar caramel & seasonal berries

SELECTION OF ICE CREAM

(N) contains nuts or traces of nuts (V) vegetarian dishes (VE) vegan (CBVE) can be vegan (GF) gluten free (CBGF) can be gluten free (DF) dairy free

All prices include vat at the current rate.

A discretionary 12.5% Service charge will be added to your bill. All gratuities and service charge go to the team that prepare and serve your meal and drinks. Our cheese may not be made with Vegetable Rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for more details.