

PRIMO

PRE STARTER

HOUSE BREAD SELECTION |1124kcal| (V)

Home-baked rosemary focaccia, rosemary cracker bread and ciabatta served with olive oil and balsamic vinegar. Perfect for sharing

TO START

BRESAOLA |209kcal| (GF)

Thinly sliced bresaola with Granello cheese and fresh rocket, drizzled with balsamic glaze

WILD MUSHROOM FONDUE |536kcal| (V)

Mozzarella and porcini fondue with chestnut mushrooms, topped with Gran Maser cheese, served with giant ciabatta crostinis

CALAMARI FRITTI |197kcal|

Lightly fried calamari, served with lemon aioli and fresh lemon to squeeze

BRUSCHETTA |234kcal| (VE) (GO)

Heritage and plum tomatoes paired with red onion and fresh basil, served on toasted ciabatta croutons and drizzled with extra virgin olive oil

MAIN COURSE

MARGHERITA |843kcal| (V) (GO)

Mozzarella, fresh tomato and basil

PEPPERONI 'NDUJA |1335kcal| (GO)

Ventricina salami, spicy 'nduja, pepperoni, sweetquito chilli drops, and mozzarella

LINGUINE

AL GAMBERONI |726kcal| (GO)

King prawns in a baby tomato sauce, garlic, chilli and white wine, finished with extra virgin olive oil

RIGATONI ARRABBIATA |588kcal| (VE) (GO)

Baby tomatoes, simmered in a garlic and chilli-infused tomato sauce, finished with a drizzle of basil oil

AMALFI BURGER |793kcal|

6oz beef patty dressed with baby gem lettuce, crisp prosciutto, ketchup and mayonnaise, with house fries (£4 supplement)

SEABASS FILLET |413kcal|

Whole seabass fillet with wilted spinach and Atlantic prawn beurre noisette (£4 supplement)

CHICKEN MILANESE |1285kcal|

Tender chicken breast, coated in a light breadcrumb, served with house fries and garlic butter

TO FINISH

TIRAMISU |477kcal| (V)

Layers of coffee liqueur-soaked sponge and mascarpone cream, finished with a cocoa dusting, served with rich coffee syrup

MANGO AND

PISTACHIO BUDINO |409kcal| (VE)

Mango sorbet and plant-based vanilla gelato, rolled in lemon polenta crumb, and toasted pistachio nuts, served with warm chocolate sauce

GELATO / SORBET |420kcal| (V) (GF)

A selection of three scoops of gelato or sorbet. Ask your server for today's flavours

SALTED CARAMEL

CHOCOLATE POT |433kcal| (V) (GF)

Rich dark chocolate ganache topped with Maldon sea salt, caramel sauce, with whipped cream and flaked chocolate



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GO) GLUTEN FREE ON REQUEST (VO) VEGAN ON REQUEST

Full allergen menus available on request. Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option.