

MENU ONE

ONLY **£22.95** PER PERSON

Select one starter, main dish and dessert:

STARTERS

BRUSCHETTA

with tomato and basil

CALAMARI DEEP FRIED

with lemon mayonnaise

GUSTO DOUGH PETALS

with garlic butter

MAINS

ROAST FILLET OF COD

*wrapped in prosciutto ham with pea purée and lemon oil,
served with baked rosemary and garlic potatoes*

PAN FRIED CHICKEN BREAST

*served with spiced lentils, 'nduja salami and tomato dressing
and baked rosemary and garlic potatoes*

TAGLIATELLE ARRABBIATA

*with tomato, chilli, mozzarella and fresh basil,
served with a rocket and Grana Padano salad*

DESSERTS

BOMBOLINI

*homemade mini doughnuts, whipped cream
and chocolate sauce*

STRAWBERRY ICE CREAM

with flaked almonds

CANNOLI FILLED WITH VANILLA MASCARPONE AND HAZELNUTS

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. 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 further details.





MENU TWO

ONLY **£27.50** PER PERSON

Select one starter, main dish and dessert:

STARTERS

BRUSCHETTA

with crab, avocado and red chilli

WARM ASPARAGUS

with a creamed truffle dressing, rocket and Grana Padano cheese

HAND ROLLED MEATBALLS IN A SPICED TOMATO SAUCE

with Grana Padano glaze and grilled ciabatta

MAINS

PAN FRIED SALMON FILLET

*with marinated courgette and red peppers,
served with baked rosemary and garlic potatoes*

ROAST CHICKEN BREAST

*with creamed leeks and butter fried gnocchi,
served with baked rosemary and garlic potatoes*

GRANA PADANO RISOTTO

*with a selection of wild mushrooms finished with truffle butter,
served with a rocket and Grana Padano salad*

DESSERTS

WARM CHOCOLATE AND HAZELNUT BROWNIE

served with pistachio ice cream and chocolate sauce

LEMON SORBET

CANNOLI FILLED WITH VANILLA MASCARPONE AND HAZELNUTS

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MENU THREE

ONLY **£32.50** PER PERSON

Select one starter, main dish and dessert:

STARTERS

DEEP FRIED SALT COD RAVIOLI

with tomato and caper dressing

BURRATINA MOZZARELLA

with crisp breads and pickled radicchio

HAND ROLLED MEATBALLS IN A SPICED TOMATO SAUCE

with a Grana Padano glaze and grilled ciabatta

MAINS

BAKED FILLETS OF SEABASS

*with pepperonata, drizzled with
lemon purée, served with baked
rosemary and garlic potatoes*

10OZ RIB EYE STEAK

*with truffle butter and sautéed wild
mushrooms, served with baked
rosemary and garlic potatoes*

HAND MADE ARTICHOKE TORTELLINI

*with crispy artichokes, mushrooms
and butter sauce, served with
rocket and Grana Padano salad*

PAN ROAST DUCK BREAST

*with carrot and star anise purée,
pickled radicchio and red wine jus,
served with baked rosemary
and garlic potatoes*

DESSERTS

CHOCOLATE AND COFFEE MOUSSE

STRAWBERRY AND PASSION FRUIT MESS

STICKY TOFFEE PUDDING

with vanilla ice cream

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