



Evening Event

Antipasto

- Il Giardino di Zucchine £6.75
Courgette garden: Green, yellow and baby courgette and burrata
- Prosciutto di tacchino £5.75
Turkey ham with tender leaf and shaved ricotta salata
- Bruschetta con prosciutto crudo £6.50
Toasted bread with Prosciutto crudo
- Selezione di Olive £3.50
Selection of Italian olives from south Italian region
- Cesta di Pane £2.50
Selection of our sourdough organic bread and focaccia bread

Taglieri

- Tagliere di verdure per 2 (Vegetable board) £14.50
Board with a selection of vegetable cooked in a different way and served with olives, bread and pickles
- Tagliere di salumi per 2 (Chacuterie board) £16.50
Board with a selection of cold cuts served with olives, bread and pickles
- Tagliere misto per 2 (Mix board) £18.50
Board with a selection of cold cuts, cheeses and vegetable served with olives, bread and pickles

Primi

- Linguine al vino con pancetta e funghi (in un nido di parmigiano) £15.50
Wine linguine pasta with pancetta and mushroom mix – (in a parmesan nest)
- Garganelli pasta con salsa fresca di pomodoro £10.50
Garganelli pasta with fresh pomodoro salsa
- Risotto agli asparagi in due modi £13.50
Green and white Asparagus risotto with a delicate iced pea salsa
(Available with pancetta £2 additions)

Secondi

- Orata con pure di patate £16.50
Sea-bream with potatoes puree
- Agnello con patate £14.75
Roast lamb combined with a reduced wine juice and potatoes
- Parmigiana Girasole's way £9.50
Aubergine, home made pesto sauce fresh tomato, Parmesan cheese topped with Truffle burrata
- Piatto di mare misto for 2 £19.75
Mix Sea platter minimum for 2 (side is included)

Please ask if you have any special requirement or any food allergy