

Antipasti

Rucola, pere e parmigiano con riduzione al balsamico
Wild rocket, pear & parmesan salad with balsamic dressing
Or

Burrata con carciofi, semi di zucca e radicchio con mosto cotto d'uva
Burrata mozzarella with artichokes, radicchio and pumpkin seeds with cooked grape must
Or

Sarde in saor
Sweet & sour floured fried sardines, marinated with white onion, pine nuts & sultanas with grilled polenta
Or

Vitello tonnato
Thinly sliced veal with tuna & capers mayonnaise and pickled onion

Secondi

Parmigiana di melanzane
Baked floured aubergines with mozzarella cheese, basil & tomato sauce
Or

Filetto di Cernia con guazzetto di vongole veraci, ceci, borlotti e cannellini
Pan fried Stone bass with clams, chickpeas, borlotti and cannellini beans
Or

Ravioli ripieni di ossobuco di vitello con crema di zucca Mantovana ed Asiago
Homemade ravioli filled with Veal ossobuco, cream of pumpkin and Asiago cheese
Or

Milanese di pollo vestita con rucola e pomodorini di Pachino
Chicken Milanese served with rocket & Sicilian cherry tomatoes

Dolci e formaggi

Tiramisu'
Or

Salame al cioccolato con gelato alla vaniglia
Almond and chocolate salami with vanilla ice cream
Or

Selezione di gelati o sorbetti
Selection of ice creams or sorbets
Or

Selezione di formaggi del nord italia
Northern Italian cheese platter

3 courses set menu £39.00 including breads & olives
12.5% will be added to your bill.

Please inform our staff in case of allergies.

We will always do what possible to remove any allergens. Nevertheless we cannot guarantee that there are any traces