

## ***Antipasti***

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

***Burrata con insalata di asparagi, piselli, fave e menta***  
*Burrata mozzarella with asparagus, fresh peas, broad beans & fresh mint salad*  
*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*

***Filetti di sogliola con spinaci saltati e salsa alla Mugnaia***  
*Pan fried fillets of lemon sole with spinach and "Mugnaia" sauce*  
*Or*

***Ravioletti del plin con fonduta di formaggi e tartufo nero***  
*Baby ravioli "del plin" filled with cheese fondue and black truffle*  
*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 £40.00 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*