

## **ANTIPASTI** To choose from

BEEF CARPACCIO Rocket, Parmesan shavings, lemon and mustard dressing GF, LC

LA PARMIGIANA Oven-baked aubergine, tomato sauce, basil, smoked mozzarella V, LC, GF

CALAMARI FRITTI Crispy deep-fried squid, courgette, homemade tartare sauce, garlic and chilli

BURRATA Apulian burrata, peperonata V, GF, LC

BRUSCHETTA Truffled ricotta, rainbow beetroot, walnuts & honey, mushrooms, scamorza v







CALDESI LINGUINE Tomato sauce, garlic, chilli, cream v Add king prawns 9 PAPPARDELLE RAGU Tuscan slow-cooked beef and veal ragu DF TONNARELLI TRUFFLE Black truffle, butter & parmesan sauce v (Supplement £, 5) PENNE ARRABBIATA Tomato, chilli, garlic and parsley vg Add burrata 6, Add king prawns 9







SIRLOIN TAGLIATA British dry-aged sirloin, woodland mushroom sauce, cavolo nero GF, LC (Supplement £, 10)

GUANCIA DI MAIALE Slow cooked pork cheek, chestnuts, mashed potato

'NDUJA GAMBERI King prawns, spicy 'Nduja, toasted bread

FILETTO DI BRANZINO Fillet of seabass, cauliflower pureè, roasted carrots, thyme oil GF, LC



TORTA DI POLENTA E ARANCIA Polenta and orange

cake, greek yogurt **GF** 

**DOLCI** To choose from

GIANCARLO'S TIRAMISU

## ICE CREAM SELCTION

Selection of ice cream



TORTINO CUORE CALDO

Valrhona 70% dark chocolate fondant, cherry compote, amaretto crumble, amaretto ice-cream *(Supplement £, 3)* 

3 COURSE MENU £58PP

4 COURSE MENU £65PP

Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advice to check allergen information on every visit. All prices are GBP inclusive of 20% VAT. A 15% discretionary service charge will be added to your final bill.