

**SET MENU** 



## ANTIPASTI To choose from



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

CALAMARI FRITTI Crispy deep-fried squid, courgette, nduja mayo, 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)

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

BRANZINO AL CARTOCCIO Seabass fillet, white wine, cherry tomato, taggiasca olives, tenderstem broccoli, thyme GF, LC

MELANZANA MILANESE Breaded aubergine, crispy kale, tomato sauce, sautéed new potatoes, rocket & cherry tomatoes. VG



Torta Di Polenta e

ARANCIA Polenta and orange

cake, greek yogurt GF



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.