



EXECUTIVE FOUR COURSE SET MENU

£34.95 PER PERSON

TO START FOR THE TABLE

PANE FINO ALL AGLIO V VE

Hand stretched garlic bread choose from
Rosemary and sea salt / Mozzarella / Tomato and oregano

STARTERS CHOOSE ONE

BRUSCHETTA AL POMODORO VE

Toasted sourdough, tomato, basil, olive oil, garlic

ARANCINI DI ZUCCA

Crispy risotto balls, butternut squash puree, Parmesan

COCKTAIL DI GAMBERI ROSSI

Baby Atlantic prawns, Marie Rose sauce, lettuce, lemon, paprika

CALAMARI FRITTI

Lightly fried squid with lemon aioli

MAINS CHOOSE ONE

SPAGHETTI ALLA BOLOGNESE

Beef ragu, red wine, parmesan

BRANZINO

Pan fried sea bass

Choose salsa verde, garlic butter or truffle butter

MARGHERITA V

D.O.P San Marzano tomato, fior di latte, basil

PRIMAVERA V

D.O.P San Marzano tomato, fior di latte, grilled vegetables, pesto

RIGATONI POLLO PICANTE

Roast chicken, Neapolitan sauce, red peppers, chilli,
panagratato, white wine with creamy burrata

PORCINI RISOTTO V

Carnaroli rice, porcini mushrooms, rosemary, Parmesan, truffle

DESSERTS CHOOSE ONE

FRAGOLINE DI BOSCO

Strawberry ricotta cheesecake

TIRAMISU V

Espresso, mascarpone, cocoa

V vegetarian VE vegan

Please ask a member of our team for the gluten free options available. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL