



Spring A la Carte Menu

PER STUZZICARE / Nibbles...

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| Olive Miste (G) (V) Marinated Taggiasche Mix Olives | 6 |
| Selezione di Crostini al Pesto & Pate d'Olive (V) Selection of Italian Breads with Sundried Tomato & Olive Tapenade | 6 |
| Crocchette di Capocollo & Taleggio Croquette of Capocollo Ham & Taleggio cheese / Tomato & Chilli Jam | 6 |

PER COMINCIARE / To begin

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| Zuppa del Giorno (G) (V) Daily Soup / Please Ask Server | 7 |
| Insalata di Barbabietole (G) (V) Heirloom Beetroot Salad / Boilie Goat Cheese / Pistacchio & Honey Glaze / Thyme | 12 |
| Burrata (G) Apulian Burrata Mozzarella / DOP Bresaola / Heirloom Cherry Tomato & Rocket Salad / Balsamic Dressing | 17 |
| Maialetto Crispy Pork Belly Wrapped in Italian Light Pastry / Mushroom Duxelle / Truffle Aioli / Fresh Apple | 12 |
| Carpaccio di Pesce Spada (G) Swordfish Carpaccio / Shaved Fennel / Fresh Grapefruit / Grapefruit Peppercorn | 13 |
| Crocchetta di Granchio Clogherhead Crab Croquette / Avocado & Lime Relish / Citrus Aioli | 13 |
| Capesante Pan Seared Scallops / Spicy Pistacchio Purée / Spinach & Fresh Chilli / Crispy Pancetta / Caviar | 16 |
| Scampi Alla N`duja (G) Atlantic Gambas / N`duja Sausage / Garlic Butter / Chilli | 17.5 |
| Unicorn Antipasto Misto di Terra (for 2 to Share) Chef's Selection of Cured Meats and Cheeses / Olives / Bruschetta | 25 |



PRIMI / Pasta / Risotto

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| Risotto Pere & Noci (G) | 19 |
| Carnaroli Risotto / Taleggio Cheese / Pear / Walnuts | |
| Risotto Frutti di Mare (G) | 23 |
| Carnaroli Risotto / Mussels / Prawns / Squid / Cherry Tomatoes | |
| Paccheri al Ragù | 19 |
| Paccheri Pasta / Hand Cut Lamb Ragù / Aged Parmesan Cheese | |
| Tortelloni Asparagi (V) | 20 |
| Homemade Asparagus Tortelloni / Creamy Asparagus Sauce / Aged Parmesan Cheese | |
| Agnolotti | 20 |
| Homemade Beef Agnolotti / White Beans & Smoked Pancetta Sauce / Aged Parmesan Cheese | |
| Linguine Astice | 29 |
| Linguine with Fresh Lobster / Fresh Chilli / Cherry Tomatoes / Lobster Bisque | |
| Linguine Scampi | 25 |
| Linguine Pasta / N'Duja Sauce / Fresh Prawns / Chilli | |

SECONDI / Meat

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| Pollo (G) | 22 |
| Roasted Chicken Breast / Stuffed With Mozzarella, Cranberry & Spinach/ Parma Ham / Rosemary & Thyme Jus / Pepperonata | |
| Vitello (G) | 35 |
| 14 Oz Milk Fed Veal Chop / Smoked Butter / Spinach / Baby Roast Potatoes / Amalfi Lemon | |
| Anatra (G) | 29 |
| Dry Aged Duck Breast / Duck Croquette / Grilled Pineapple / Sweet Potato Purée / Romanesco Broccoli & White Cabbage | |
| Filetto di Manzo | 35 |
| 8oz Hereford Fillet / Creamy Spinach / Peppercorn Sauce / Spring Onion Mash Potatoes | |
| Fiorentina di Manzo & Gamberoni (G) (add Gambas €5) | 36 |
| Chargrilled 14oz Dry Aged Rib Eye on the Bone / 12 Year Balsamic / Fries | |



SECONDI / Fish

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| Halibut (G) Pan Seared Halibut / Mussels & Razor Clams / Mix Spring Vegetables / Roast Potatoes | 29 |
| Tonno Pinna Gialla (G) Grilled Yellowfin Tuna / Purple Potatoes / Peas Purée / Pickle Vegetables / Lemon & Mix Herb Crust | 31 |

CONTORNI / Sides (all €4)

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|---|---|
| Vegetali di Stagione (G) (V) Seasonal Mix Vegetables | Purée di Patate (V) Spring Onions Mashed Potatoes |
| Fagiolini & Pancetta (G) Fine Beans / Garlic / Pancetta | Insalata Rucola & Parmigiano (G) (V) Rocket Salad / Aged Parmesan Cheese / Balsamic |
| Funghi (G) (V) Sautéed Portobello Mushrooms | Patate Fritte (V) Fries / Truffle Aioli |

V = Vegetarian G= Gluten Free

12.5% Service Charge applies for groups of 5 or more

All pasta and risotto dishes are priced as main portions

Gluten Free Pasta Available on Request

Allergen menu Available on Request

We are committed to using only the highest quality produce and ingredients from local and Italian suppliers and where possible we source sustainable and organic produce.

Our key suppliers include Coastguard Seafoods, Kish Fish, TJ Crowe, Redmond Fine Foods, Dawn Meats, Upton Foods, Caterway, La Rousse Foods and Italicatessen.