



AUTUMN DINNER A LA CARTE MENU

PER COMINCIARE/To begin

ZUPPA DEL GIORNO € 7

Daily Soup / Please ask Server (V) (G)

CAESAR SALAD € 12

Crispy Oven Baked Parmesan Tuile / Gem Lettuce / Caesar Dressing / Anchovy / Lemon / Crouton

FOCACCIA PIATTA € 13

Homemade Flatbread / Caramelized Onions / Mushroom / Blue Cheese (V)

ARANCINI DUO € 14

Homemade Arancini / Tomato Sauce / Truffle & Mushroom / Asparagus & Lemon (V)

CAPELANTE € 17

Pan-Seared Irish Scallops / Lemon White Wine Butter Sauce / Crispy Pancetta / Mashed Potatoes

FOIE GRAS PATE' € 17

Plumped Raisins / Port Jam / Toasted Brioche

PIATTI PRINCIPALI/Main course

GNOCCHI ALLA ZUCCA GIALLA € 19

Carnaroli Rice / Irish Lump Crab / Crab Bisque / Asparagus (V)

RISOTTO AL GRANCHIO € 23

Carnaroli Rice / Irish Lump Crab / Crab Bisque / Asparagus (G)

PAPPARDELLE AL RAGU' ALLA BOLOGNESE € 24

Pappardelle Pasta / Homemade Pork & Beef Ragù / 24 Months Aged Parmesan Cheese

LINGUINE AI GAMBERI € 25

Linguine / Atlantic Prawns / 'Nduja / Garlic Butter Sauce

DOVER SOLE € 39

Pan Seared Dover Sole on the bone / Lemon / Caper / White Wine Sauce / Roast Potatoes (G)

POLLO € 24

Pan-Seared Chicken Breast / Butternut Squash Purée / Crispy Pancetta / Broccolini / Barbecued Carrots / Jus / Roasted Potatoes (G)

BISTECCA DI VITELLO € 39

Milk Fed Veal Chop Steak / Wilted Spinach / Red Wine Jus / Roast Potatoes (G)

FILETTO DI MANZO € 35

8 Oz Beef Fillet Steak / Onion Jam / Mashed Potatoes / Maître 'D Butter (G)

V= Vegetarian G= Very Low Gluten ALLERGEN MENU AVAILABLE

12.5% Service charge applies for parties of 5 or more