

## BREAD

<b>Olives</b>	4
<b>Bread Basket</b>	5
<b>Zucchini fritti</b>	5

## STARTERS

<b>Italian Ham Board</b> <i>Mortadella, Capocollo, Salame Napoli, Salame D' Anatra, Prosciutto San Daniele 24 Months</i>	22
<b>Melazane alla Parmigiana</b> <i>Aubergine Parmigiana made with tomato sauce and mozzarella</i>	9
<b>Calamari Fritti</b> <i>Fried calamari, lime chilli, coriander with a roasted garlic mayonnaise</i>	11
<b>Steak Tartare</b> <i>Scottish beef rump, clarence court egg, capers, gherkins, onion, parsley</i>	18
<b>Polpette di Manzo</b> <i>Meatballs in a traditional Neapolitan sauce served with crispy Parmesan and basil</i>	9
<b>Fregola and Butternut Squash Salad <b>Ve</b></b> <i>Roasted butternut squash steak, fregola with a lime and a coriander dressing</i>	12
<b>Beetroot Salad <b>Ve</b></b> <i>Sweet and sour beetroot, gorgonzola foam served with a hazelnut crumble</i>	11
<b>Soup of the Day <b>Ve V</b></b>	9

Please ask your waiter for the specials of the day

## PASTA

<b>Rigatoni Norma <b>V</b></b> <i>Rigatoni pasta with fried aubergine, tomatoes and Sicilian salted ricotta</i>	13
<b>Tagliatelle alla Bolognese</b> <i>Tagliatelle with a slow cooked Hertfordshire beef shine ragu'</i>	14
<b>Pappardelle alla Genovese</b> <i>Pappardelle pasta in a boar meat sauce</i>	15
<b>Paccheri al Polipo</b> <i>Short pasta with a slow cooked mediterranean octopus ragu'</i>	18
<b>Linguine al granchio</b> <i>Black and white homemade linguine with crab sauce</i>	19
<b>Tortelloni</b> <i>Home made Tortelloni filled with smoked Ricotta cheese and Burrata, Oyster mushroom</i>	20

## MAIN COURSES

<b>Chicken Thighs with Girolle Mushrooms</b> <i>Roasted Chicken thighs, girolle mushrooms served with mash potato</i>	16
<b>Lamb Rump</b> <i>Lamb rump, black cabbage, pure mint served with mint gremolada</i>	23
<b>Tagliata (for 2 people)</b> <i>750g Sirloin steak served with watercress salad, parmesan cheese &amp; cherry tomato</i>	51
<b>Salmon</b> <i>Pan sired Isle of mull scottish Salmon, Ratte potatoes, bell peppers, capers, black olives, cherry tomatoes</i>	23
<b>Seabass</b> <i>Seabass fillet served with fennel and a pomegranate salad</i>	20

## SIDE DISHES

<b>Steamed Spinach</b> 4	<b>Truffle and Parmesan Polenta Chips</b> 5
<b>French Fries</b> 4	<b>Tomato Salad</b> 5 <i>Served with onions, basil pesto &amp; EVO</i>
<b>Tender stem Broccoli</b> 5	
<b>Mash Potato</b> 4	<b>Green Salad</b> 5 <i>Served with mustard vinaigrette</i>

## DESSERTS

<b>Salted Caramel Panna Cotta</b> <i>Salted caramel panna cotta served with a chocolate biscuit soil and apple compote</i>	7.5
<b>Star Anise Poached Pear</b> <b>Ve</b> <i>Star anise poached pear, soft meringue, crushed honey and glazed pecans</i>	7.5
<b>Tiramisu</b> <i>A classic three layered amaretto tiramisu</i>	7.5
<b>Gelato</b> <i>Two scoops of icecream. Choices between hazelnuts, chocolate, vanilla, pistacchio, mango sorbet <b>Ve</b>, lemon &amp; mint <b>Ve</b></i>	5

Please ask your waiter if you require any information regarding allergies or intolerances.  
All prices are inclusive of current rate of VAT  
A discretionary rate of 12.5% will be added to the bill.



**V**- VEGETARIAN

**Ve**-VEGAN