



DINNER

APERITIVI APERITIFS

APEROL SPRITZ

Aperol, Prosecco & soda water

BELLINI

Prosecco & purée or nectar of the day

NEGRONI

Gin, Campari & Martini Rosso

PROSECCO ROYALE

Prosecco & creme de cassis

GIN & TONIC

BOMBAY SAPPHIRE HENDRICKS

PEAR

Fresh sage & sweet pear

CINNAMON

Succulent orange & warming cinnamon

ELDERFLOWER

Lime twist & blooming elderflower

CUCUMBER

Refreshing cucumber & aromatic rosemary

PER INIZIARE STARTERS

PANE & PINZIMONIO (V)

Bread, olive oil & balsamic

OLIVE NOCELLARA DEL BELICE (V)

Mild and buttery olives from Valle del Belice

BRUSCHETTA (V)

Toasted ciabatta bread, slow roasted balsamic tomatoes, buffalo mozzarella & basil

FRITTURA DI MARE

Baby squid, king prawns & julienne courgettes w aioli

ZUCCA (V)

Roasted butternut squash soup, hazelnuts and shredded burrata

COZZE

Sauteed mussels in white wine, garlic, chilli & crostini

CARPACCIO DI MANZO

Barolo soaked beef carpaccio, rocket leaves & dressing

TAGLIERE DI SALUMI (price per person)

Thinly sliced Tuscan Parma ham, wild boar mortadella, mountain speck, Finocchiona salami, grilled mix vegetable & carasau bread

MOSCARDINI

Sauteed baby octopus in tomato sauce, diced potatoes & black olives

BURRATA (V)

Pugliese burrata, slow roasted tomatoes, fresh basil pesto, capers

PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA *(Gluten free available)*

RIGATONI

Rigatoni pasta with slow cooked wild boar ragout, chestnut & porcini

CONCHIGLIE

Conchiglie pasta with swordfish, roast aubergine, cherry tomatoes, pistachio & fresh basil

TAGLIATELLE

Tagliatelle pasta with Julliene courgettes, cherry tomatoes, shallots & basil

RAVIOLINI

Handmade raviolini stuffed w pork, beef, rabbit & spinach, light veal jus & Parmigiano Reggiano

TONNARELLI ALLO SCOGLIO

Abruzzo fresh egg pasta tossed w sea bass, calamari, mussels, cherry tomatoes & chilli

DITALI

Typical Italian broth of borlotti & cannellini beans, ditali pasta, cherry tomatoes, onion & garlic

RISOTTO

12 month aged carnaroli rice, radicchio, gorgonzola and red wine

SECONDI MAINS

SPEZZATINO

Beef stew slowly cooked for 5 hours w carrots, onions, rosemary in Puglian tomato sauce served w mash potatoes

POLLO

Chicken breast, scamorza cheese, spinach w whiskey & mascarpone sauce, roasted potatoes

PORCHETTA

Roasted pork belly rolled with ham, spinach, mixed herbs, jus & new potatoes

BRANZINO

Pan-fried whole sea bass fillet, roasted potatoes, spinach, capers & chimichurri sauce

CERVO

Marinated saddle of venison, forest fruits & red wine sauce, potato arrosti

BISTECCA

Grilled rib-eye steak, shallots & red wine sauce, chushed butternut squash

FEGATO PULCINELLA

Milk fed calf's liver w mash potato, sage & butter

I CONTORNI SIDES

VERDURE GRIGLIATE

Grilled mix veg & EV olive oil

PATATE

Roasted, mash or fries

SPINACI

Sautéed spinach in butter & garlic

BROCCOLI

Sautéed broccoli in garlic & chilli

INSALATA MISTA

Mixed leaves salad

INSALATA DI RUCOLA

Rocket, cherry tomatoes & Parmesan shaving salad