

MENU A

STARTER

FRIED TRUFFLED POLENTA, PARMESAN AND TRUFFLE OIL (v)
Polenta tartufata, Parmigiano e olio al tartufo

STEAMED MUSSELS WITH SPICY N'DUJA SAUSAGE, GARLIC BREAD
Sauté di cozze con N'duja, crostone all 'aglio

PAN FRIED CHICKEN LIVERS WITH CLEMENTINES AND PINENUTS,
TOASTED BREAD
Fegatini di pollo con mandarini e pinoli, pane tostato

MAIN

PAN FRIED COD WITH SPINACH AND SUNDRIED TOMATOES, WHITE WINE SAUCE
Trancio di merluzzo servito con spinaci e pomodori secchi, salsa al vino bianco

POTATO GNOCCHI WITH TOMATO AND BASIL SAUCE, SMOKED SCAMORZA CHEESE (v)
Gnocchi di patate al pomodoro e basilico, scamorza affumicata

GRILLED CHICKEN BREAST WITH BROCCOLI AND MASHED POTATOES
Petto di pollo con broccoli e purea di patate

DESSERT

HOME MADE "TIRAMISU"
"Tiramisu"

ICE CREAM AND SORBET
Gelati e Sorbetti

ORANGE PANNACOTTA WITH CARAMEL SAUCE AND DARK CHOCOLATE CHIPS
Pannacotta all'arancia con salsa al caramello e scaglie di cioccolato fondente

[Let us know of any allergies, intolerances before we take your order](#)

3 COURSE MENU £30 PP

VAT INCLUDED

A discretionary 12.5% service charge will be added to your bill