





## Aperitif Suggestion

Glass Testulat Carte D'or, Brut Champagne (125ml)	38.00
Glass Tini Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00



## Antipasti/Appetizer

<b>Garlic Flat Breads</b> 	18.00
Dips & oils	
<b>Fritto – Misto</b>	25.00
Squid, courgette & aioli	
<b>Crostini Con Fegatini Di Pollo</b>	18.00
Northern italian chicken liver pate, grilled ciabatta & red peppers, pickled onion & gherkins	
<b>Carpaccio Di Manzo</b> 	30.00
Seared raw beef eye fillet, radicchio, walnuts & gorgonzola blue cheese	
<b>Deli Platters (Sharing for 2 People)</b> 	60.00
Cured meats, crispy quails egg, local melon, seasonal vegetables, salt fish & polenta, rucola, parmesan	
<b>Large Bruschetta</b>	31.00
Trio beetroot cured salmon, tomato, spiced beetroot puree	
<b>Mushrooms on Toast</b> 	18.00
Parmesan, tarragon	

## Zuppe/Soups

<b>Tuscany Sea Food Soup</b> 	25.00
Mixed seafood & shellfish, tomato with garlic focaccia	
<b>Roasted Squash &amp; Barley Soup</b> 	15.00
Rocket pesto, parmesan	
<b>Minestra Di Ceci</b>	15.00
Tuscan minestrone style soup, chickpeas, chicory & chicken broth, parmesan cheese	

## Insalate/Salads

<b>Baked Local Aubergine Salad</b> 	20.00
Chickpeas, radicchio, baby spinach, turmeric, yogurt, pomegranates	
<b>Traditional Caesar Salad</b> 	28.00
Pancetta, soft egg, parmesan baby gem lettuce garlic, thyme croutons	
<b>Your choice topping:</b> grilled chicken	16.50

 Spicy Dishes

 Containing Wine

 Containing Pork

 Containing Nuts



 Vegetarian

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## Pizza

<b>Margherita Pizza</b> 	20.00
Napolitana sauce, shredded mozzarella, fresh basil, oregano	
<b>Salami-Arugula Olive Pizza</b>	28.00
Napolitana sauce, salami, arugula, black olives	
<b>Smoked Salmon Pizza</b>	26.00
Napolitana sauce, grilled asparagus, fresh basil, mozzarella, oregano	
<b>Mixed Grilled Vegetable Pizza</b> 	23.00
Napolitana sauce, eggplant, zucchini, mushrooms, fresh basil & tomatoes, mozzarella, oregano	

## Pasta and Risotto

<b>Mushroom &amp; Spinach Risotto</b> 	30.00
Mushroom, Spinach, Basil & Parmesan	
<b>Homemade Pappardelle</b> ▲	34.00
Slow cooked beef cheek, pecorino	
<b>Fusilli</b>  	28.00
Green pea, Broccoli, Mint, Chili & Parmesan	
<b>Spaghetti Bolognese</b>	30.00
Slow cooked ragout of beef, tomato, garlic, thyme, carrot & celery	
<b>Vegetarian Lasagna</b> 	30.00
Layered pasta, Béchamel, Eggplant, Zucchini, Red pepper, Green peas, Tomato & Parmesan	
<b>Lobster Spaghetti</b> ▲ 	55.00
Bisque, tomato, fennel seeds, chilli, pangrattato	
<b>Beef Lasagne</b>	31.00
Mixed leaves balsamic, garlic bread	
<b>Pumpkin Tortellini</b> 	31.00
Pumpkin, tea soaked raisins pine nuts, sage butter	
<b>Fettuccine Alfredo</b> ▲	28.00
Chicken, mushrooms, tarragon cream sauce	
<b>Saffron Risotto</b> ▲	28.00
Mixed seafood & shellfish, tomato, parsley & lemon	

## Pesce/Fish

<b>Seared Reef Fish</b>	28.00
Alforno potatoes, salsa verde	
<b>Maldivian Yellow Fin Tuna</b>	35.00
Smashed beans & chilli, nantua sauce	
<b>Grilled Salmon</b> ▲	68.00
Spinach, lentils & aioli	

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## Carne/Meat

<b>Slow Cooked Lamb Shoulder ▲</b> Chickpeas & chilli, panzanella dressing	48.00
<b>Sirloin Steak</b> Roast carrots, spiced beetroot & salsa verde	45.00

## Pollo/Chicken

<b>Chicken Milanese</b> Basil Aioli, rucola, parmesan & sage	35.00
<b>Half Roasted Lemon Chicken</b> Rosemary potatoes, mixed salad, herb mayonnaise	34.00

## Desserts

<b>Tiramisu ▲ 🌿</b> Classic tiramisu served with grated fine chocolate and amaretto	18.00
<b>Chocolate Fondant 🌿</b> Vanilla ice cream and wild berries compote	18.00
<b>Hazelnut &amp; Chocolate Semifreddo 🌿🌿</b> Layered Ice-cream of Hazelnut & dark chocolate, poached pear & roasted Hazelnuts	18.00
<b>Honey &amp; Cinnamon Pannacotta 🌿</b> Honey & cinnamon infused set cream, Rhubarb & Strawberry compote	18.00
<b>Trio Cannoli 🌿🌿</b> Ricotta, Pistachio & Orange - Lemon Crème - Apricot & Almond	18.00
<b>Selection of Ice Cream or Sorbet 🌿</b>	18.00
<b>Selection of Exotic Fruit Platter 🌿</b> Warm chocolate	18.00

## Sweet Wines & Digestive

<b>NV Lutzville Natural Sweet White - (125ml)</b>	11.00
<b>2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)</b>	102.00
<b>2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)</b>	169.50
<b>Dubonnet (40ml)</b>	9.00
<b>Amaro Averna (40ml)</b>	11.50
<b>Branca Menta (40ml)</b>	9.00
<b>Jägermeister (40ml)</b>	10.00

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