



A LA CARTE MENU

A NATALE PRANZO

STARTERS

Roast **red king prawns** in garlic, spiced bean puree, mascapone,
Nduja roast chilli and garlic oil, salami crisps
15

Duck liver parfait, crispy duck, elements of orange, brioche
13

Winter salad of **baked goats cheese**, beetroot and pomegranate
10

Locally smoked salmon bruschetta, salmon mousse, lemon ricotta, pickled fennel
12

Local **Lincolnshire partridge terrine**, foie gras bon bon, pear, brioche
14

'Zuppa del Giorno' (v)
-made fresh everyday with textures and accompaniments
8

PASTA AND RISOTTO

Starter/Main

Traditional handmade **veal and pork meatballs** in a rich tomato ragu
with hand rolled fresh Casareccia pasta, parmesan shavings, crispy chilli oil
14/ 22

Casereccia ai **quattro fromaggi**, black truffle,
cream, crispy leeks
13/19 (v)

Mushroom risotto, slow cooked pulled beef blade, parmesan, vin cotto
13/20

Red king prawn and cherry tomato risotto, a touch chilli, parsley
16/29

Malloreddus alla **carbonara**
A classic version – egg yolk, pecorino and crispy guanciale
14/20

Handmade Scottish **lobster raviolo**, prawn and lobster bisque, sea vegetables
15

MAIN COURSES

Duo of beef: slow braised pulled beef featherblade, seared **Wagyu** bavette steak, roast mushrooms, spring onions, crispy potato pave, porcini and caper sauce
29

Pig 3 Ways:

Lincolnshire slow cooked Pork belly, pan fried fillet, pig head terrine, butter beans with salami and pancetta, sweetheart cabbage, pork jus, sage oil
26

Roast **fillet of sea bass**, king prawns, sea vegetables, lemon and parsley potato croquette, caviar and prosecco cream
26

Roast breast of **cornfed chicken**, parmesan potato croquette, parmesan, parsley, garlic espuma, roasted mushrooms, crispy chicken skin, chicken and sage jus
25

Traditional Sicilian **aubergine parmigiana**, sundried tomato, parmesan puree, fiorelli, pasta crisp (v)
18

Thirkleby duck breast confit duck arancini, parsnip puree, accents of beetroot, pistachio and cherry, spiced duck jus
33

Sicilian seasonal '**grigliata di pesce**' – a selection of our catch of the day
Fennel salad, French fries, salmoriglio dressing
35

Simple tastes? – our fillet steak served pan fried with homemade chunky chips and Italian leaf salad
39

add one of our **signature sauces:** 4.50
Peppe Nero, Gorgonzola or Mushroom and caper

ADDITIONAL SIDE ORDERS

(with any menu)

Homemade chunky chips 5 /With Truffle and Parmesan 7
Smoked mashed potatoes 6
Rocket, parmesan & pine nuts 5.5
Lincolnshire brassicas, chilli, almonds and lemon 6
Cauliflower cheese 'alla carbonara' 8
Buttered heritage carrots with salsa verde 6
Roast parsnips, chestnut and sage 7
Mushrooms & spinach with garlic butter 6

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.