



## A LA CARTE MENU

### A CENA

#### STARTERS

Wild **sea bass carpaccio**, crab mousse, truffle oil, bottarga  
15

**Battuta di carne – seared wagu bavette** black pepper,,gorgonzola, crispy onions,  
14

Baby **octopus stew**, tomatoes, black olives and capers, grilled bread  
14

**Smoked burrata**, roasted red peppers, capers, crispy chilli oil, pane Carasau  
14

Roast red **king prawns**, bean puree, 'Ndjua, crispy garlic  
16

Chicken **liver parfait**, coffee brioche, caramelised onions, Avena gel  
12

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

#### PASTA AND RISOTTO

##### Starter/Main

Handmade chestnut tagliatelle, **autumn wild mushrooms**, roast garlic, parsley,  
toasted yeast crumb  
14/ 22 (v)

Pappadelle, **wild game and chianti ragu**, truffle and parmesan espuma, black truffle  
15/23

**Risotto al frutti di mare** – risotto with seasonal fresh shellfish, tomatoes, white wine, parsley  
16/28

Handmade **ricotta and roast garlic angloti**, brown butter and sage, Ragusana shavings  
14/22 (v)

**Malfadine**, smoked burrata, pistachio pesto, sundried tomato  
14/22 (v)

## MAIN COURSES

### Porchetta

Lincolnshire slow cooked Pork belly alla porchetta infused with fennel seed, garlic and lemon. Butter beans with salami and pancetta, roast fennel, pork jus, wild fennel oil  
28

Roast **Fillet of halibut**, lobster and hazelnut butter, elements of leek, Jerusalem artichoke, polpette di pesce, lobster bisque  
39

Roast breast of **cornfed chicken**, pancetta crisps. Ndjua, tomato and mascarpone cream, charred broccoli, crispy potato pave  
25

Traditional Sicilian **aubergine parmigiana**, sundried tomato, parmesan puree, fiorelli, pasta crisp (v)  
20

**Thirkleby duck breast** Sicilian marmalade glaze, Negroni and orange gel, orange and thyme scented polenta, bitter leaves, spiced duck and mandarin jus  
35

### Filletto Rossini:

35 day salt aged fillet steak, pan fried foie gras, parmesan potato bon bons, wilted spinach, truffle and Masala jus  
49

### From our grill

80z fillet steak 42                      1Kg Fiorentina to share 95

homemade chunky chips and Italian leaf salad

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

Black truffle butter mashed potatoes 6

Rocket, parmesan & pine nuts 5.5

Winter Fennel salad 6

Charred broccoli, chilli, almonds and lemon 6

Cauliflower cheese 'alla carbonara' 8

Roast root vegetables, honey, star anise 6

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.



## DESSERT

Sicilian **Lemonade parfait**, Greek yoghurt, honey  
11

**Cannolo Sicilano** – ricotta cream with candied fruits, and chocolate, pistachio parfait ,  
citrus fruit salad, blood orange sorbet  
12

**Chocolate pyramid**, black cherry ripple ice cream, toasted hazlenuts  
14

San Pietro **Ice Creams** and seasonal ice creams and sorbets, waffle tuille  
10

**Espresso brulee** – chocolate sorbet, Nutella doughnut  
12

A **selection of cheese** from our board; served with crackers, fruit cake,  
grapes, dates and honey

Selection of 4  
15

or

Selection of 6  
18

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