



A LA CARTE MENU

A CENA

STARTERS

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

Battuta di carne – seared wagyu 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, Averna 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 angolotti**, 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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