



A LA CARTE MENU

A PRANZO

STARTERS

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

Chicken **liver parfait**, coffee brioche, caramelised onions, Aversa 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 anglotti**, brown butter and sage, Ragusana shavings
14/22 (v)

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

MAIN COURSES

Pan fried breast of duck, Sicilian marmalade, Negroni and orange gel, orange and thyme scented polenta, bitter leaves, spiced duck and mandarin jus
35

Porchetta: Lincolnshire slow cooked pork belly, butter beans with salami and pancetta, roast fennel, pork jus, sage oil
28

Roast breast of **cornfed chicken**, black truffle crust, wild mushrooms, potato puree, sweetcorn cappucino
26

Traditional Sicilian **aubergine parmigiana**, crispy potato pave, black garlic and aubergine puree, parmesan cream, trapanese pesto (v)
19

Catch of the day MP

Fresh fish prepared with Sicilian flair – changes daily
35 day **aged fillet steak**, homemade chunky chips and Italian leaf salad
42

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

Fennel salad 6

Seasonal winter greens with chilli lemon and almonds 6

Cauliflower cheese 'alla carbonara' 8

Honey roasted parsnips with chestnut and star anise 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.



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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