



SICILIAN DINNER EXPERIENCE

ESPERIENZA SICILIANA A CENA

MENU

Selection of Sicilian Stuzzicini

Sea bass crudo, crab mayonnaise, avocado salsa, lime, carbon crisps, bottarga

Sicilian aubergine parmigiana, black garlic and aubergine puree

Coniglio Pietro : confit carrot, rabbit ragu, house made ricotta, pickled carrot, wild fennel

Paccheri, red king prawns, pistachio pesto, peas, asparagus, gambero rosso oil

Roast Fillet of halibut, herb crust, lemon and fennel prosecco sauce, potato fondant, butter roast fennel

Or

Duo of lamb - lamb rump, pressed lamb shoulder, goats cheese bon bon, mint pesto, black olive and anchovy lamb jus, broccoli, crushed new potatoes, caponata

Or

Filletto Rossini (+15)
35 day aged fillet of beef, foie gras, parmesan and truffle croquettes, spinach, Marsala and truffle jus

Mini gelato cone

Sicilian lemonade parfait, Greek yoghurt, honey

Optional cheese course to share– selection of 4 +15/ selection of 6 +20

89

Available for the whole table only, we are happy to accommodate requests wherever possible

Sicilian Wine Flight Includes 6 wines

55

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
We are happy to amend or swap a course with advance notification, a supplement may apply. A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.



A LA CARTE MENU

A CENA

STARTERS

Battuta di carne – seared wagyu bavette black pepper, egg yolk and truffle dressing, pickled mushrooms, crispy onions
15

Roast red **king prawns**, pea puree, black truffle, pea shoot salad
16

Salad of **baby plum tomatoes**, stracciatella, black olive crumb, smoked burrata ice cream, basil, parmesan tuille
14

Sea bass crudo, crab mayonnaise, avocado salsa, lime, carbon crisps, bottarga
16

Crispy cannelloni of **rabbit ragu**, house-made ricotta, wild fennel oil Italian pickled purple carrot
15

'Zuppa del Giorno' (v)
-made fresh everyday with textures and accompaniments
9

PASTA AND RISOTTO

Starter/Main

Handmade **tagliatelle alla Limoncello**, lemon butter, limoncello. Stracciatella, green chilli(v)
15/25

Paccheri, **red king prawns**, pistachio pesto, peas, asparagus, gambero rosso oil
17/29

Mushroom and porcini risotto, seared wagyu **bavette steak**, rocket leaves, parmesan shavings
18/32
(v- Roast **portobello mushroom** in black garlic glaze
(13/20)

Handmade **wild garlic, ricotta and spinach agnolotti**, wild garlic and lemon butter, Ragusano shavings
14/22 (v)

Malfadine, **rich beef shin and oxtail ragu**, truffle pecorino shavings
15/25

MAIN COURSES

Lincolnshire slow cooked **Pork belly, roast fillet Saltimbocca**, sausage and cannellini beans al Forno: (sausage, lemon, peas pancetta, mascarpone), pork jus, confit lemon, sage oil
28

Roast **Fillet of halibut**, herb crust, lemon and fennel prosecco sauce, potato fondant, butter roast fennel
39

Roast breast of **cornfed chicken**, pancetta crisps. Salsa Sorrentino – red and yellow cherry tomatoes, crispy potato pave, basil velouté, chicken skin crisp
25

Traditional Sicilian **aubergine parmigiana**, sundried tomato, parmesan puree, pasta crisp - Piero's mamma's recepie (v)
20

Duo of lamb - lamb rump, pressed lamb shoulder, goats cheese bon bon, mint pesto, black olive and anchovy lamb jus, broccoli, crushed new potatoes, caponata
35

Filetto 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 35 day Himalayan salt aged Yorkshire beef

8oz Fillet 42

1 Kg Fiorentina (Tbone) for two 95

Homemade chunky chips and Italian leaf salad

add one of our **signature sauces**: 4.50
Pepe nero, Gorgonzola or Mushroom and caper

ADDITIONAL SIDE ORDERS

(with any menu)

Homemade chunky chips 6 /With Truffle and Parmesan 7.50

Rocket, parmesan & pine nuts 6

Spring brassicas with peas, pancetta & chilli 7

Cauliflower cheese 'alla carbonara' 8

New potatoes with spring onion & mint 6

Zucchini fritti 8

Tomato & red onion salad with smoked ricotta 6

Mushrooms & spinach with garlic butter 6



DESSERT

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

Cannolo Siciliano – ricotta cream with candied fruits and chocolate, Negroni
gelato, blood orange salad
12

Chocolate pyramid, amaretti biscotti, vin Santo ice cream 14

San Pietro **Ice Creams** and seasonal sorbets
10

Meringue, pistachio parfait, raspberry, raspberry sorbet
13

A selection of artisan Italian cheese.
lingue di Suocera, grapes, celery, panforte and honey

Selection of 4
15

or

Selection of 6
20

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