



APERITIVO

Spritz - Aperol with Prosecco,
soda and orange
£5.50

STUZZICHINI

Hand rolled grissini,
olives, crostini
£2.95

ANTIPASTI

24 month hand carved San Danielle Parma ham with Pecorino cheese with fresh figs £6.95
£8.50
Broth of porcini mushrooms, truffle tortellini(v) £5.50
Carpaccio & seared tuna, tomato and shallot salad with olive oil £7.95
Eggs al forno, truffle cream (v) £6.50
Mozzarella di Bufala Caprese (v) £6.95
Veal salad, purple potatoes, smoked anchovies & Pantelleria capers £8.50
Wild rocket & pomegranate salad, red wine vinegar & candied walnuts (n) (v) £5.00
Anti pasti di carne £8.00
Seared scallops, white bean puree, pancetta & Barolo £9.50

PRIMI

Ravioli of wild mushrooms, spinach & Parmesan sauce (v) £7.50
Risotto of butternut squash with sage brown butter (v) £6.95
Pappardelle, wild boar ragu & chestnuts (n) £8.95
Spaghetti Vongole - clams, chilli & coriander £8.00
Potato Gnocchi with rabbit, cipolle onions & porcini £7.95

SECONDI

Baby chicken with white polenta & Barolo sauce £15.00
Grilled fillet of beef Rossini, seared foie gras, char grilled porcini, Madeira £28.50
Char grilled veal steak, rocket, plum tomato and shallot salad, hand cut fries £19.00
Seafood fritto misto with saffron risotto £14.50
Turbot in Valpolicella with onions, Parma ham and spinach £19.50
Charred globe artichokes with caponata, crisped polenta, pine nuts and 12 year old balsamic (v) £13.00
Pan fried calves liver with cavalo nero, white beans & single estate olive oil £17.50
Veal Milanese, spaghetti with tomato sauce £16.50
Fillet of seabass in cartoccio with Soave, fennel and spring onions £16.50

CONTORNI

Courgette fritters £3.00
Olive Press Fries £3.25
Polenta bianco with Tallegio cheese £3.00
Spinach with toasted pine nuts & golden raisins £3.00
White bean puree with truffle oil £3.00

DOLCI E GELATI

Amedei chocolate Amarone £5.50
Pancakes Amalfi - limoncello and lemons £5.50
Zabaglione with strawberries or raspberries £6.00
Tiramisu La Beccherie £5.95
Pannacotta with lavender and passion fruit £5.50
Hazelnut semi freddo with chocolate and espresso £6.00
Selection of gelato & sorbetti £4.95
Formaggi - Selection of Artisan Italian cheeses with walnuts and Piemonte truffle honey £9.00

Thank you for joining us.

For parties of 8 or more we will add a discretionary 10% service charge

(v) = suitable for vegetarian diets. (n) = contains nuts

Please advise your waiter of any special dietary requirements or allergies

