



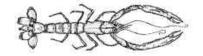
# **ANTIPASTI**

## CROSTONE DI STRACCIATELLA (V)

Stracciatella cheese, extra virgin olive oil, cherry tomatoes & basil on sourdough [g,m]

#### VITELLO TONNATO

Slow cooked veal, tuna sauce & chives [c,g,e, f, mu, sd]



## DI TERRA E DI MARE

## RISOTTO ALLO ZAFFERANO (V)

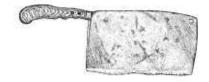
Saffron risotto, aged parmesan [m,sd]

## FUSILLI AI FRUTTI DI MARE (V)

Fusilli with mussles, clams & prawns [c,g,cr,f,mo,sd]

# POLLO ALLA MILANESE (add £5 supplement)

Chicken Milanese, tomato spaghetti, herbs & parmesan [c,g,e,m,sd]



### DOLCI

## PANNACOTTA, FRAGOLE, YOGURT E BASILICO

Pannacotta, strawberries, yogurt crumble & basil [m,g]

#### SELEZIONE DI GELATO ARTIGIANALE

Selection of homemade ice cream [g,m,n,s]

## 2 courses £25. 3 courses £29

Allergens: [p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscus, [cr] Crustaceans, [s] Soya, [g] Gluten, [ss] Sesame seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

All prices are inclusive of VAT at the current prevailing rate 12.5%. Service charge at your discretion.



# Our Commitment to Sustainability

We are committed to making a positive and sustainable impact by integrating sustainability and social impact practices across our restaurant.

Scan the QR code below to learn more about our initiatives.

