

EXECUTIVE FOUR COURSE SET MENU

£34.95 PER PERSON

TO START  
FOR THE TABLE

PANE FINO ALL AGLIO V VE

Hand stretched garlic bread choose from  
*Rosemary and sea salt / Mozzarella / Tomato and oregano*

STARTERS

CHOOSE ONE

BRUSCHETTA AL POMODORO VE

Toasted sourdough, tomato, basil, olive oil, garlic

ARANCINI TARTUFO V

Crispy risotto balls, truffle cream, parmesan cheese

COCKTAIL DI GAMBERI ROSSI

Baby Atlantic prawns, Marie Rose sauce, lettuce, lemon, paprika

CALAMARI FRITTI

Lightly fried squid with lemon aioli

MAINS

CHOOSE ONE

SPAGHETTI ALLA BOLOGNESE

Beef ragu, red wine, parmesan

BRANZINO

Pan fried sea bass

*Choose salsa verde, garlic butter or truffle butter*

MARGHERITA V

D.O.P San Marzano tomato, fior di latte, basil

PRIMAVERA V

D.O.P San Marzano tomato, fior di latte, grilled vegetables, pesto

RIGATONI POLLO PICANTE

Roast chicken, Neapolitan sauce, red peppers, chilli,  
panagratato, white wine with creamy burrata

RAVIOLI DI ZUCCA E RICOTTA V

Pumpkin & ricotta ravioli, parmesan, sage butter

DESSERTS

CHOOSE ONE

FRAGOLINE DI BOSCO

Strawberry ricotta cheesecake

TIRAMISU V

Espresso, mascarpone, cocoa

V vegetarian VE vegan

Please ask a member of our team for the gluten free options available. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL