

SPECIALS

2nd MAY – 12th MAY

STARTERS

Zuppa Sassoferrato (VGN, +GF) £8.95

Leek and potato soup, served with warm focaccia bread.
Finished with a drizzle of extra virgin olive oil.

Caprino Pinerolo (GF) £12.50

Baked goat's cheese wrapped in smoky speck,
served with rocket, sundried tomatoes and pear chutney.
Finished with toasted walnuts and Filippo Berio garlic oil.

Tortino Granchio £15.00

An aromatic crab and potato cake, fried until golden brown.
Served with king prawns, crispy fennel, cherry tomatoes, cucumber ribbons,
gem lettuce and radish in a citrus dressing. Finished with toasted sesame seeds.

Burrata San Daniele (+GF) £15.00

Creamy burrata served with thinly sliced Parma ham, rocket,
sweet cherry tomatoes and crispy Carasau bread. Finished with basil oil.

MAINS

Grigliata Rosa Marina (+GF) £31.00 (Add skinny fries for £3.50)

A selection of grilled fish – Sea trout, sea bass, large prawns, monkfish and cod.
Served with a lemon butter sauce.

Brasato Di Brezza (+GF) £24.95

Slow cooked beef feather blade in a sauce of porcini mushrooms, celery,
onions, carrots and red wine. Served with guanciale roasted potatoes
and finished with crispy leeks.

Halibut Montichiari (GF) £28.50

Grilled halibut steak, served with a creamy carnaroli risotto of crustacean
bisque, asparagus, brown shrimp and melted creamy burrata.

Pinsa Soriano nel Cimino £17.50

Stone baked pinsa bread with fior di latte mozzarella, thinly sliced porchetta,
Calabrian 'Nduja, roasted peppers, cherry tomatoes and our barbecue sauce.
Finished with guanciale crackling.

DESSERT

Panettone Precotto (V) £8.95

White chocolate and mixed berry panettone bread and butter pudding.
Served with artisan Italian vanilla ice cream.