

CHEF'S SPECIALS

STARTERS

Gamberoni al Peperoncino e Aglio- sautéed tiger prawns in a chili and garlic sauce, emulsified with garlic butter. Served on toasted bruschetta with a garlic and basil mayonnaise, finished with coriander cress. £11.50

Carpaccio di Manzo al Tartufo- Thinly sliced premium beef, drizzled with truffle-infused mayo and finished with wholegrain mustard, soy & miso dressing, rocket leaves, and shaved Parmesan . £10.50

Capesante Dorate- Pan-seared scallops served over a roasted butternut squash purée with lemon-tarragon dressing, finished with a touch of tarragon oil. £12.99

Arancini al Tartufo - Crispy mushroom risotto balls paired with a luscious truffle mayonnaise, delivering rich, earthy flavours in every bite. £8.99

MAIN COURSES

Bistecca di Cavolfiore- spiced cauliflower steak served on a bed of butternut squash purée, topped with butternut crisps, tarragon oil, and salsa Verde. £14.99

Baccala con Vongole e Gamberi al Limone - tender cod fillet, pan-seared to perfection, served with fresh clams and prawns in a fragrant lemon sauce, accompanied by a medley of seasonal vegetables. £22.99

Pizza con Caprino e Cipolla Caramellata- classic tomato base topped with mozzarella, goat cheese, caramelised onion, and fresh rocket. £11.99

Bistecca con Salsa al Pepe e Miso - grilled ribeye steak, infused with a rich miso, soy, and rice vinegar glaze, enhanced with crushed peppercorns, finished with toasted sesame seeds and fresh spring onions, served potatoes and seasonal vegetables . £27.99

Gnocchi alla Zucca e Stilton- soft potato gnocchi tossed in a butternut squash and Stilton cream, garnished with crispy dried onion. £12.50

Lasagna Vegetariana - oven baked homemade lasagna filled with seasonal vegetables, velvety béchamel and a rustic tomato sauce, baked to perfection with a golden cheese crust. £12.99