

CHEF'S SPECIALS

STARTERS

Prosciutto Crudo e Melone - classic Italian summer appetizer of melon with Parma ham dressed with rocket and a drizzle of balsamic vinegar. £8.99

Arancini al Tartufo- Crispy mushroom risotto balls served with truffle mayonnaise and a delicate mixed leaf garnish. £8.99

Mozzarella con Cavolfiore e Pomodorini- creamy mozzarella with cauliflower purée and sun-dried cherry tomatoes, dressed in basil pesto and toasted pine nuts. £8.99

Insalata di Polpo con Patate- tender octopus' salad with blanched potatoes, cherry tomatoes, and olives, finished with a lemon and parsley dressing. £11.99

Capesante Dorate - pan-seared scallops served over a smooth cauliflower purée, accompanied by a fennel and orange salad for a bright, aromatic finish. £13.50

MAIN COURSES

Pizza Pera e Gorgonzola- a delicate white base topped with ripe pear, creamy Gorgonzola cheese, roasted walnuts, and topped with fresh rocket leaves. £12.99

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. £13.99

Bistecca di cavolfiore- pan-fried cauliflower steak, seasoned and roasted, served over a tangy cauliflower purée with chimichurri and sun-dried cherry tomatoes. £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 with tarragon oil and accompanied by a medley of seasonal vegetables. £22.99

Polpo alla Griglia- pan-fried octopus served over velvety potato purée, finished with vibrant chimichurri and sweet sun-dried cherry tomatoes. £25.99

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