

À LA CARTE MENU DINNER

*Start your experience with our Piccolo Aperitivo!
Amalfi Spritz or Negroni Piccolo - £10*

Antipasti

- Burrata** - with merinda, camone and cuore del Vesuvio tomatoes, grilled marinated butternut squash and walnut pesto 318kcal £19
- Sformato di fontina** - baked fontina cheese soufflé with spinach, cream and parmesan 590kcal £15
- Vitello tonnato** - thinly sliced loin of veal with mayonnaise, pickled tuna, capers, green beans and wild rocket £20
- Smoked trout** - with red chilli, capers, pine nuts, Amalfi lemon, shaved fennel and orange salad £21
- Carne salata** - thinly sliced cured beef with wild rocket, shaved zucchini, parmesan, aged balsamic vinegar 216kcal £21
- Insalata mista** - Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar 110kcal £15
- Calamari in padella** - Pan fried squid with borlotti beans, chilli, anchovies, parsley and chopped rocket 98kcal £20

Primi

- Minestrone** - Swiss chard, fresh borlotti beans, San Marzano tomatoes and basil 155kcal £14
- Risotto di funghi** - risotto with girolle mushrooms, leeks, thyme, butter and parmesan 315kcal £20/30
- Ravioli** - fresh pasta filled with sheep's ricotta and pecorino with girolle mushrooms, brown butter and crispy sage 350/460kcal £19/29
- Cappelletti di anatra** - fresh pasta filled with slow cooked duck with porcini and Parmesan 330/429kcal £18/28
- Tagliatelle allo Scoglio** - fresh pasta with tiger prawns, zucchini, datterini tomatoes, garlic, lobster broth and parsley 486 kcal £24
- Pappardelle con ragù di manzo** - fresh pasta with slow cooked beef with Chianti and San Marzano tomatoes 287/373kcal £18/28

Secondi

Pesce

- Orata al forno** - pan-roasted Sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce 380kcal £31
- Branzino al Forno** - roasted wild sea bass fillet with red Sicilian peppers, rainbow chard herb and white wine sauce 439kcal £40
- Salmone** - organic salmon fillet roasted with datterini tomatoes, capers, Taggiasche olives, zucchini and spinach 310kcal £28

Carne

- Fegato di vitello** - pan-fried calves' liver with pancetta and sage, wild mushrooms and Italian spinach 380kcal £36
- Arrosto di faraona** - roasted guinea fowl filled with prosciutto di Parma, lemon zest, thyme and mascarpone, on pagnotta bruschetta with mixed greens and portobello mushrooms 660kcal £34
- Scamone di agnello** - Lake District lamb rump with fresh borlotti beans, Rainbow chard, red wine jus and salsa verde 489kcal £38

Great for Sharing

- Rombo al forno** - roasted turbot tranche, marjoram and capers with roasted fennel, carrots and rainbow chard with aged balsamic vinegar £70
- Chargrilled Sirloin** - with salsa pizzaiola, grilled violet aubergines, zucchini, red and yellow peppers and basil £65

Contorni

- Zucchini fritte £7
- Italian spinach £8
- Bruschetta and focaccia £7
- Rocket, tomato salad and Parmesan £6
- Roasted potato with rosemary £8

THEO RANDALL



Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill.