

MARCH SET MENU

STARTERS

INSALATA DI QUINOA

Quinoa salad with beetroot, goats cheese and a honey mustard dressing

CAPESANTE CON PISELLI E SALSA DI YOGURT E ANETO

Pan fried scollops with garden pea and a dill yoghurt dressing

SPECK CON INSALATA DI POMODORI E CIPOLLA ROSSA

Speck with tomato salad and onion tropea

MAINS

TONNARELLI ALLA PUTTANESCA

Tonnarelli in puttanesca sauce

GNUDI DI RICOTTA CON SALVIA E BURRO NOCCIOLA

Ricotta dumplings with sage and butter

SALSICCIA CON FUNGHI CARDONCELLI

Typical pork Italian sausage with cardoncelli mushrooms

DESSERTS

BUDINO AL CIOCCOLATO

Chocolate budino

TARTELLETTA DI FRUITA

Fruit tartlet

£25.00 / Per person for 3 courses

£20.00 / Per person for 2 courses

Prices include VAT. A discretionary 12.5% service charge will be added to the final bill.
