

# SEPTEMBER SET MENU

## STARTERS

### CROCCHETTE DI CERVO CON CREMA DI PISELLI

Venison croquettes with pea cream

### PANZANELLA VEGETARIANA

Tomato, cucumber, celery and crouton salad

### INSALATA DI INDIVIA CON MELOGRANO E CALAMARI

Endive salad with pomegranate and pan-fried squid

## MAINS

### STRACCETTI DI MANZO CON RUCOLA E POMODORINI

Beef straccetti with rocket salad and cherry tomatoes

### PASTA ALLA PUTTANESCA E TONNO

Penne puttanesca with fresh tuna

### RISOTTO AL POMODORO CON BURRATINA E ORIGANO

Risotto with tomato sauce, burratina cheese and oregano

## DESSERTS

### TIRAMISÙ

Tiramisu, chef style

### CHEESECAKE AL CIOCCOLATO

Classic cheesecake filled with Belgian dark chocolate

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£25.00 / Per person for 3 courses

£20.00 / Per person for 2 courses

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

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