



WEEKEND FESTIVE MENU 2026

3 COURSES - £42

VEGETARIAN OPTIONS - £32

MINISTRONE TOSCANA* (vg)

Traditional Italian vegetable soup

GAMBERONI ALL'AGLIO*

*King prawns in garlic butter with
cherry tomatoes & fresh chilli*

PATÉ DELLA CASA

Homemade chicken liver paté.

Red onion chutney. Crostini

INSALATA CAPRESE (v)(gf)

*Sliced mozzarella & fresh tomatoes, rocket,
fresh basil, basil oil*

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SALMONE DELLA CASA

Fillet of Salmon. Sauce with smoked salmon & dill.

Fennel confit. Tarragon & thyme oil. Potatoes

LUNETTE 'ALLA NORMA' (v)

Aubergine and Scamorza cheese ravioli. Aubergine and tomato sauce with olives & herbs.

Rocket & parmesan salad with basil & pine kernels

LASAGNA

Traditional dish of baked layers of pasta, ragu, tomato and white sauce.

Rocket & parmesan salad with basil & pine kernels

BISTECCA AL PEPE VERDE* (£10 supplement)

Sirloin steak with a peppercorn sauce. Roasted carrot & potatoes

SALTIMBOCCA ALLA ROMANA*

Pork fillet, Parma ham & sage. Roast potatoes & artichoke 'Romana'

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PANNA COTTA (gf)

Set vanilla cream infused with warm spices. Amarena cherries

TIRAMISÙ (v)

*Layers of coffee-dipped savoiardi fingers,
chocolate and a light mascarpone cream*

SORBETTI DI FRUTTA (v)(gf)

*Choose from Passion Fruit, Lemon and
Fruits of the forest*

* Available gluten free