



MIDWEEK FESTIVE MENU 2025

3 COURSES - £38

VEGETARIAN OPTIONS - £33

MINISTRONE TOSCANA* (vg)

Traditional Italian vegetable soup

UOVA ALLA CONTADINA AI PEPERONI* (v)

Stewed peppers, onions & tomato. Baked egg.

Parmesan & Gremolata. Rustic loaf

PATÉ DELLA CASA

Homemade chicken liver paté.

Red onion chutney. Crostini

INSALATA CAPRESE (v)(gf)

Sliced mozzarella & tomatoes, basil, rocket

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CODA DI ROSPO AI CAPPERI E OLIVE*

Medallions of Monkfish with a spicy tomato sauce with capers and olives.

Salsa verde. Potatoes & green beans

LUNETTE BURRO E SALVIA (v)

Aubergine and Scamorza cheese ravioli, browned butter and sage.

Rocket & parmesan salad with basil & pine kernels

BISTECCA AL PEPE VERDE* (£12 supplement)

Sirloin steak with a peppercorn sauce. Roasted carrot & potatoes

SALTIMBOCCA DI TACCHINO ALLA ROMANA*

Turkey escalope, prosciutto & sage. Artichoke & potatoes

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PANNA COTTA (gf)

Set vanilla cream served with 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