



WEEKEND FESTIVE MENU 2025

3 COURSES - £44

VEGETARIAN OPTIONS - £36

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 & 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* (£10 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 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