

ANTIPASTI – STARTERS

OSTRICHE

Mersea rock oysters served with chopped shallots, salt and pepper vinaigrette, **three 9.00 | six 16.00 | nine 24.00**

CAPESANTE CON CREMA DI CAVOLFIORI E PANCETTA CROCCANTE

fresh pan-fried scallops with cauliflower puree and crumbled bacon **14.90**

INSALATA DI GRANCHIO CON AVOCADO

fresh Cornish crab and avocado salad **13.90**

INSALATA DI CALAMARI ALLA GRIGLIA

grilled squid served with rocket, cherry tomatoes and red onion salad **12.90**

TONNO SCOTTATO CON INSALATINA DI FINOCCHI E ARANCE

seared fresh tuna marinated with soy and citrus, served with fennel and orange salad **13.90**

CARPACCIO DI MANZO CON RUCOLA PARMIGIANO E OLIO AL TARTUFO

beef carpaccio with rocket and parmesan dressed with truffle oil **14.90**

ANTIPASTO MISTO

selection of our fine cured meats and cheese **12.90**

CAPRESE DI BUFALA

buffalo mozzarella with beef tomato, basil and olive oil **11.90**

BURRATA CON COMPOSTA DI MELANZANE E POMODORINI

burrata cheese served on a bed of aubergine puree and cherry tomatoes **11.90**

Please inform our staff if you have any food allergies. They will be able to advise you of any allergens present in the ingredients on our menu. All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill

LE PASTE – PASTA

SCIALATIELLI AI FRUTTI DI MARE

homemade pasta 'scialatielli' from the Campania region with mixed seafood and cherry tomato sauce **17.90**

LINGUINE ALL'ASTICE

linguine with fresh lobster and cherry tomato sauce **24.90**

SPAGHETTI ALLE VONGOLE VERACI

spaghetti with fresh clams and white wine sauce **16.90**

TAGLIOLINI AL NERO DI SEPPIA CON GAMBERI

homemade black tagliolini with tiger prawns and cherry tomato sauce **17.90**

RISOTTO AL LIMONE CON CRUDO DI GAMBERI

lemon and thyme risotto topped with prawn carpaccio **18.90**

PAPPARDELLE CON RAGU D'ANATRA

homemade pasta 'pappardelle' from the Tuscany region with duck ragù **14.90**

TAGLIATELLE CON BURRATA E MELANZANE

homemade tagliatelle with fresh tomato, aubergine and burrata cheese **12.90**

SECONDI – MAIN COURSE

ZUPPA DI PESCE

mixed fish stew served with croutons **20.90**

TAGLIATA DI TONNO CON INSALATINA DI CANNELLINI

seared pan-fried tuna served with a light cannellini beans, red onions and tomato salad (cooked rare) **21.90**

MERLUZZO NERO CON CREMA DI MELANZANE E CAVOLO CINESE

black cod served on a bed of aubergine puree, garnished with pak choi **29.90**

FILETTO DI SPIGOLA FARCITO CON CALAMARI E GAMBERI IN SALSA AI CROSTACEI

baked fillet of seabass rolled and filled with squid and prawns, served with spinach **22.90**

POLIPO ALLA GRIGLIA IN SALSA PICCANTE

grilled octopus dressed with spicy olive oil and lemon dressing, served with warm potato salad **19.90**

GALLETTO PICCANTE ALLE ERBE AROMATICHE

boneless poussin with spicy mixed herbs, served with roast potatoes and spinach **21.90**

COSTOLETTA DI VITELLO ALLA GRIGLIA

grilled prime veal rib chop with roast potatoes and French beans **23.90**

CARRÈ DI AGNELLO CON RIDUZIONE DI VINO ROSSO E CAPONATA

slow cooked lamb rack with red wine reduction and diced stewed aubergines (cooked medium) **26.90**

FILETTO DI MANZO CON RIDUZIONE AL PORTO E FUNGHI SELVATICI

Scotch fillet steak with port wine reduction and wild mushrooms **28.90**

CONTORNI – SIDES

spinach, broccoli with garlic and chilli, roast potatoes, French beans, mix leaf salad, rocket and parmesan salad **4.50**

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