

THREE COURSES

STARTER

Chef selection of starters to be shared

Italian bruschetta VG

Caprese salad V

Selection of Italian cured meats and cheeses V

PASTA

Every customer will be able to pick one of the following pasta

Fusilli with wild boar and hazelnuts

Black squid ink linguine, aglio olio, pepperoncino,
prawns, clams

Fagottini with ricotta, spinach truffle oil and raclette
smoked cheese V

MAINS

Every customer will be able to pick one of the following

Wagyu Beef Porterhouse served with rocket, pesto, and
broccoli salad

Fish fillet with roasted carrots and balsamic
glaze

Eggplant parmigiana V

TWO COURSES

STARTER

Chef selection of starters to be shared

- Italian bruschetta VG

- Caprese salad VG

- Selection of Italian cured meats and cheeses

- Calamari salad

MAIN

Every customer will be able to pick one of the
following pastas

- Ravioli with wagyu beef

Or

- Spaghetti marinara

Or

- Fagottini ricotta, spinach and truffle VG

Or

- Fusilli with duck & porcini

(Dishes are seasonal and change frequently)

Alteration available for dietary requirements