

£25 for 3 Courses

ANTIPASTI

Fondina di Gamberi, Capperante

seared scallops, prawns & squid served in a freshly made fish soup

Carpaccio di Manzo

thinly sliced beef fillet wild rocket & parmesan cheese

Insalata Vicino

baby spinach, cherry tomatoes, mozzarella, asparagus, avocado & artichoke salad,
virgin olive oil balsamic dressing

Fritto di Mare

deep-fried squid, whitebait & thin courgette strips & tartare sauce

Caprino Gatinato

goats cheese gratin with caramelised figs and wild leaves

SECONDI PIATTI

Linguine alla Vongole Veraci.

With fresh clams in a tomato or white sauce, with garlic & fresh chilli

Tagliolini allo Speck e Funghi Selvatici con olio Tartufato

Ribbons of egg pasta with speck, wild mushrooms & aromatic truffle oil

Scaloppinadi Vitello alla Milanese con Spaghetti Pomodoro

Breaded veal escalope with spaghetti pomodoro

Spigola alla Griglia con Broccoli e Salsa Picante

Char-grilled sea bass served with steamed broccoli & a spicy tomato salsa

DOLCI

Carpaccio di Ananas con Sorbetto

Classic Tiramisu

Panna Cotta con Lamponi Freschi

Profiteroles