

Sample A la carte dinner menu

Theo's Tasting menu available on request - 5 Courses £70

Colombo - Antica Formula Carpano, Strega liquor, Havana 7 rum and Chinotto liquor £14.50

Antipasti

- Burrata** - Fresh Burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives £14
Sformato di Fontina e zucca - Baked delicate squash and Fontina cheese soufflé with spinach, cream and Parmesan £13
Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco £11
Salumi misti - Prosciutto di Parma, schiena, felino, fennel salami, capocollo, lardo bruschetta with marinated vegetable "agro dolce" £16
Carne salata - Thinly sliced black Angus beef with shaved zucchini and rocket, aged balsamic vinegar, pine nuts and Parmesan £16
Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish £14
Calamari in padella - Pan fried squid with fresh cannellini beans, chilli, anchovies, parsley and chopped rocket £17
Tartare di tonno - Yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemon £16

Primi

- Minestrone estivo** - Soup of fresh borlotti beans, swiss chard, plum tomatoes, celery, carrots and basil £11
Risotto di castagne - Chestnut risotto with radicchio, pancetta, parmesan and butter £15/£21
Ravioli di zucca - Ravioli of roasted delicate squash, ricotta and marjoram with butter and sage £12/£19
Cappelletti di vitello - Fresh pasta stuffed with slow cooked veal with pancetta porcini mushrooms and parmesan £16/£24
Pappardelle con funghi - Fresh pasta with new season porcini mushroom, garlic and parsley £17
Linguine con aragosta - Linguine with Dorset blue lobster, San Marzano tomatoes, parsley and fresh chilli £25/£36
Taglierini con gamberetti e carciofi - Fresh pasta with brown shrimps, artichokes, chilli and butter £16/£22

Secondi

Pesce

- Orata al forno** - Roasted sea bream fillet with roseval potatoes, fennel, tomatoes, olives, parsley and white wine £24
Rombo al forno - Wood roasted turbot with parsley, capers, roasted Sicilian red peppers and rainbow chard £38
Trota di mare - Roasted sea trout fillet with green and yellow zucchini trifolati, spinach, datterini tomatoes, capers and Taggiasche olives £20

Carne

- Costata di agnello** - Roast rack of Somerset lamb (pink) with delicate squash, Jerusalem artichokes, fennel, carrots, beetroots, turnips and salsa d'erbe £35
Fegato di vitello - Pan fried calves liver with sage, pancetta, fresh cannellini beans and spinach £28
Arrosto di faraona - Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta, swiss chard with porcini and portobello mushrooms £28
Controfiletto di manzo - Chargrilled sirloin of Hereford beef (med rare) with fritto misto, delicate squash, zucchini, sage, Jerusalem artichokes with aged balsamic vinegar, fresh red chilli and parsley £38

Please speak to a member of the team if you have any dietary allergies or intolerances

Contorni £5 each

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Roseval potato with new season olive oil

Italian spinach

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added to the final bill.