

MONDAY 14TH NOVEMBER 2016 --- REMEMBER OUR PRIVATE DINING 1

COCKTAILS APEROL SPRITZER 7.50 BELLINI 7.50

EVENING MENU PLEASE ASK THE MANAGEMENT ABOUT ANY DIETARY REQ

*Bruschetta, garlic, tomatoes, basil & olive oil 6.50*

*Baked tortino of broccoli with parmesan sauce 6.00*

*Marinated herring filets, beetroots, egg, tomatoes & red onions 7.50*

*Salad of beetroots, tomatoes, avocado, rucola & red onions 7.50*

*TRICOLORE: Bufala mozzarella, tomatoes, avocado, basil & olive oil 9.50*

*Burrata from Puglia with avocado & cherry tomatoes 10.50*

*Burrata from Puglia with cured ham from Umbria 11.50*

*Cured ham from Umbria with melon 9.50*

*Salad of octopus, new potatoes, asparagus, olives, lemon & olive oil 10.50*

*Carpaccio of tuna, avocado, red onions & ginger dressing 11.50*

*Saute crispy goats cheese, fresh herbs & mixed leaves & tomatoes 7.50*

*Hand made tagliatelle with traditional Umbrian beef & pork ragu 11*

*Hand made agnolotti (meat ravioli), butter & Black truffle sauce 12.50*

*Spaghettini with king prawns, garlic, chilli & tomatoes 12.50*

*Grilled rare filet of yellow fin tuna, ginger dressing, spinach, lentils 23.*

*Grilled filet of cod, spring onions, zucchini, cherry tomatoes, new potato*

*Saute filet of seabass, fresh herbs, cherry tomatoes dressing, asparagus &*

*Scaloppine of filet of breast of chicken Milanese with panzanella salad*

*Calf's liver & sage with saute cabbage 22.50*

*Roast Tuscan sausages, black truffle butter, pecorino, pancetta & canneli*

*Grilled lamb cutlets with fresh herbs, broccoli & potatoes 23.50*

*Grilled slices of filet of beef with fresh herbs, spinach & potatoes 24.50*

POTATOES 3.75 BROCCOLI 4.50 TOMATO & AVOCADO 4.60 TOMATO & RE

*optional gratuity of 12.5% is added to all bills*

ROOM

REQUIREMENTS & ALLERGIES

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