



## ANTIPASTI

### Melanzane alla Parmigiana £16 (v)

Aubergines baked in a Tomato Sauce with Mozzarella

### Prosciutto e Melone £20

Cured Parma Ham, Melon with Balsamic Reduction

### Burrata Caprese £24 (v)

Burrata La Latteria, Plum Tomatoes, Basil, Extra Virgin Olive Oil

### Calamari Fritti £18

Fried Squid with Tartare Sauce

### Insalata Tricolore £19 (v)

Mozzarella, Plum Tomatoes, Avocado

### Nido di Capesante £24

Seared Scallops, Fennel, Orange

### Asparagi Gratinati, Crudo e Parmigiano £17

Asparagus Gratin, Cured Parma Ham and Parmesan

### Salmone Affumicato £18

Argyll Smoked Salmon, Capers Served with Toast

### Bresaola £19

Dry Cured Beef Fillet, Fennel, Parmesan with Mustard Dressing

### Mozzarella in Carrozza £16

Crispy Fried Mozzarella, Anchovy, Garlic Served with Tomato Sauce

### Carpaccio alla Rucola £21

Beef Fillet Carpaccio, Rocket, Parmesan, Olive Oil and Lemon

## ZUPPE

### Zuppa di Crostacei £21

Crustacean and Fish Soup

### Minestrone Casalinga £12 (v)

Classic Vegetable Soup

## PASTE

(a range of gluten free pasta is available on request)

### Penne Sandro £21 (v)

Penne with Tomato, Garlic and Fresh Chilli

### Linguine all'Aragosta £45

Linguine with Lobster, Cherry Tomatoes, Basil and Garlic

### Spaghetti alla Carbonara £26

Spaghetti, Guanciale, Egg Yolk and Pecorino

### Risotto ai Funghi Porcini £32 (v)

Porcini Mushroom, Butter, Parmesan with Fresh Truffles

### Pappardelle alla Bolognese £29

Pappardelle with Homemade Beef Ragù

### Orecchiette, Broccoli e Salsiccia £21

Orecchiette with Broccoli, Sausage and Sun Dried Tomatoes

### Ravioli di Vitello £27

Braised Veal Ravioli with Tomato and Basil

### Linguine alle Vongole £28

Linguine with Fresh Clams, Garlic and Parsley

### Lasagna Bolognese £26

With Homemade Beef Ragù

### Risotto ai Frutti di Mare £29

Selection of Fresh Seafood

### Taglierini al Granchio £32

Taglierini with Fresh Crab, Cherry Tomatoes, Rocket and Chilli

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Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free



## SECONDI

### **Agnello alla Griglia £34**

Grilled Lamb Cutlets with Mixed Herbs

### **Bistecca con L'osso alla Griglia £57**

Grilled T-Bone Steak (650g) Served with Fresh Truffle

### **Pollastrino Alla Griglia o Diavola £24**

Whole Grilled Baby Chicken with Rosemary or Spicy Sauce

### **Filetto alla Griglia £42**

Grilled Fillet Steak Served with Cherry Tomatoes and Rocket

### **Costoletta di Vitello alla Milanese £45**

Bone-In Pan Fried Veal Chop (600g) in Breadcrumbs

### **Petto di Pollo alla Milanese £24**

Pan Fried Chicken Breast in Breadcrumbs

### **Fegato Burro e Salvia £21**

Pan Fried Calves' Liver with Butter and Sage

### **Piccatine al Limone £25**

Sautéed Veal Escalopes with Butter and Lemon

### **Gamberoni alla Sant'Ambrogio £36**

Wild King Prawns Sautéed in Oil, Garlic, Parsley and Chilli

### **Costoletta di Vitello alla Griglia £45**

Bone-In Grilled Veal Chop (600g) with Rosemary and Butter

### **Spigola alla Griglia £34**

Grilled Fillet of Sea Bass with Olive Oil and Herbs

### **Salmone alla Griglia £26**

Grilled Fresh Salmon with Sicilian Caponata

### **Grigliata di Pesce Misto £36**

Selection of Fresh Grilled Fish and Seafood

### **Sogliola alla Mugnaia £55**

Dover Sole (500g) Served with Olive Oil, Lemon and Herbs

## CONTORNI - £6

Crispy Fried Zucchini

Fine Green Beans

Homemade Fries

Steamed Broccoli

Steamed Spinach with Garlic

Sautéed Potatoes

Rocket, Cherry Tomato Salad with Olive Oil,  
Balsamic and Parmesan

Cover charge £2

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Please kindly note that we are only accepting card payments

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A discretionary service charge of 13.5% will be added to the final bill

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### FOOD ALLERGIES & INTOLERANCES

Please speak to a member of staff about any dietary requirements. A range of gluten free dishes are available.

(v) Vegetarian