

DINNER MENU

3 COURSE - £52

2 COURSE - £45

ANTIPASTI

Tagliolini Mare

homemade tagliolini in a mixed seafood sauce with garlic, white wine and a touch of tomato and chilli

Piccola Parmigiana

slices of aubergine stuffed with buffalo mozzarella, tomato and pesto with a cherry tomato coulis and basil crumble

Merluzzo in Crosta

grilled cod in a hazelnut crust, served on a red lentil and rosemary puree with buttered spinach

SECONDI

Pesce del Giorno

fresh catch of the day

Contro Filetto

pan seared sirloin steak with cauliflower puree, baby carrots, sweet and sour shallots and drizzled in a green peppercorn sauce

Maiale Brasato

slow cooked pork fillet wrapped in pancetta with parsnip cream, sugar snap peas, dauphine potatoes and with a honey and mustard sauce

DOLCI

Millefoglie

sweet puff pastry, layered with mixed berry compote, white chocolate mousse and coffee ganache

Torta Caprese

chocolate and almond cake with limoncello cream and vanilla ice cream

Formaggi Misti

mixed selection of Italian and Scottish cheese with homemade crackers and chutney