

DINNER MENU

3 COURSE - £52

2 COURSE - £45

ANTIPASTI

Spaghetti alla Chitarra

homemade spaghetti served in a pistachio pesto topped with pecorino sardo cheese

Carpaccio di Manzo

thin slices of beef fillet with gorgonzola mousse, rocket, bread crisp and drizzled with a wholegrain mustard dressing

Merluzzo in Crosta

pan fried cod in a lemon breadcrumb, served on a red lentil puree with baked leeks and hazelnut mayonnaise

SECONDI

Pesce del Giorno

fresh catch of the day

Agnello Grigliato

grilled lamb cutlets with lamb jus, served with asparagus, buttered spinach and pea arancini

Anatra Sous Vide

slow cooked duck breast with balsamic jus, dauphine potato, onion marmalade and roasted red pepper velloute

DOLCI

Semifreddo

cantucci biscuit parfait with strawberry and rhubarb coulis

Ciambella al Caffè

espresso sponge cake with toffee sauce and mascarpone mousse

Formaggi Misti

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