



Special Menu

Three Courses £34.95 (plus 10% service charge)

Antipasti Starters

Carpaccio di Fassona.

Fresh beef carpaccio 'Fassona' from Piedmont with rocket leaves, matured Parmesan cheese, artichoke, olives from Puglia and sunblush tomato in a Cipriani dressing (homemade mayonnaise, Worcester sauce and lemon juice).

*Ravioli all'aragosta con zucchine, scalogno al profumo di dragoncello nella sua salsa
Homemade Ravioli filled with fresh lobster, courgettes and shallots
with tarragon in a homemade lobster bisque*

La Burrata.

A Puglian top quality creamy mozzarella with chili jam and marinated vegetables.

Secondi Mains*

Filetto di branzino in crosta di porcini con crema di zafferano.

*Sea bass fillet in a Porcini mushroom crust served with a creamy saffron sauce,
crushed peas with parma ham and cherry tomato confit*

Costolette di agnello in crosta parmigiano.

Rack of local Lamb in a Parmesan crust served with Sicilian caponata vegetables and Bernaise sauce.

Filetto di manzo con salsa di funghi selvatici fegato grasso e sugo di arrosto

*Local hand fed (8 ounce) beef fillet served in a wild mushroom and foie gras sauce with
a roast beef stock reduction and fondant potatoes.*

Dolci Dessert

Meringato leggero con salsa profiterole.

*Home made semifreddo ice cream dessert made with fresh cream and pure vanilla layered with meringue and
marron glace served with a profiterole chocolate sauce.*

Torta di limone con salsa di mirtilli e suo sorbetto

Home made Lemon tart drizzled with berry sauce and served with limoncello sorbet

Formaggi misti.

A selection of cheeses served with crackers and garnish of fruit.

**Vegetarian option available upon request*