

Main Menu

Bruschetta Bruschetta

Bruschette Sasso (serves minimum 2 persons)

Homemade toasted bread served with extra virgin olive oil, rosemary, sea salt, roast garlic and marinated tomatoes

4.95

Add Italian meats to your bruschetta, four slices.

2.95

Tagliere Antipasti Board

(Serves minimum 2 people)

Chef's selection of four fine cured mixed Italian meats, two Italian cheeses, marinated grilled vegetables and bruschetta.

16.50

Antipasti Starters

Pâté di fegato d'anatra, crème caramel al profumo di arancia.

Homemade duck liver pâté with an orange crème caramel topping, served with freshly toasted brioche bread

6.75

*Crostino con uovo gratinato, funghi trifolati e la salsa olandese al basilico
Poached Italian egg au gratin served on bruschetta and sautéed garlic mushrooms
in a basil hollandaise sauce*

6.95

La Burrata

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

7.75

Crochette di granchio con salsa di limone e aglio caramellato.

*Homemade crab cakes made with ginger and basil and sun blush tomato
and served with a sweet caramelized lemon and garlic sauce.*

7.85

Straccetti di manzo

Small pieces of beef fillet sautéed and served with rocket and parmesan

8.95

Insalata Catalana

*A seafood salad with prawns, queen scallops, scampi, and calamari tossed
together with carrots, cherry tomatoes, olives, celery and spring onions*

9.25

Cappesante arrosto con crema di tartufo e Spëck

Fresh grilled king scallops on a cream of potato and black truffle topped with crispy spëck.

11.95

Zuppa del giorno

Soup of the day

4.95

Main Menu

Primi Piatti Pasta Starters & Mains

*Tortelloni asparagi e ricotta con pesto di basilico
e pomodoro fresco marinato.*

*Homemade pasta parcels filled with asparagus and ricotta in a basil pesto sauce
topped with fresh chopped marinated tomatoes.*

Starter 9.75 Main 13.95

Tagliolini Sasso 'Aglio, olio e peperoncino' di mare.

*A seafood twist on an Italian classic! Homemade fresh tagliolini with
sweet garlic sauce, courgettes, tiger prawns, slowcooked
calamari topped with spicy chili breadcrumbs.*

Starter 10.50 Main 14.50

*Tortellini con prosciutto di parma fonduta di parmigiano
e tartufo, guanciale croccante e asparagi.*

*Our famous homemade Tortellini pasta parcels filled with parma ham,
parmesan and mortadella served in a parmesan and truffle fondue sauce
with crispy bacon and asparagus.*

Starter 11.50 Main 15.25

Ravioli Chiantigiani.

*Homemade ravioli filled with slow cooked beef and wild mushrooms,
served with veal jus and Tuscan bruschetta.*

Starter 12.50 Main 15.75

Risotto dello Chef.

Ask about our Chef's Special Risotto.

Starter 12.75 Main 16.25

Lasagne Sasso.

*Homemade Lasagne pasta filled with pork loin, parma ham, wild mixed
mushrooms, egg and white truffle bechamel.*

Starter N/A Main 16.95

*Tortelloni con gamberi e cappelletti con salsa di funghi
selvatici e tartufo*

*Homemade pasta parcels filled with tiger prawns and queen scallops
served in a creamy wild mushroom and truffle sauce*

Starter £11.75 Main £17.95

*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*

Starter £13.50 Main £18.95

Please advise us of any food allergies or dietary requirements.

Main Menu

Secondi Piatti Mains

Petto di pollo con prosciutto ed asparagi con vellutata di cipolla e moscato e polenta
*Fresh english corn fed Chicken breast stuffed with prosciutto and asparagus on an onion
and Muscat velouté served with grilled polenta*
£14.95

Filetto di merluzzo marinato alla zenzero
Fresh fillet of cod marinated in ginger, with a lobster and tiger prawn ragù on a bed of celeriac puree
£16.75

Petto di anatra con mela e il suo fegato.
English duck breast slow cooked and served with grilled, glazed apples and duck liver creme brulée.
£17.95

Filetto di branzino in crosta di porcini con crema di zafferano,
puree di piselli al prosciutto e pomodorini confit
*Fresh Sea bass fillet in a Porcini mushroom crust served with a creamy saffron sauce, crushed peas with parma ham
and a cherry tomato confit*
£17.50

Stinco di agnello alla menta con jus di agnello al timo e purée di patate e aglio arrosto.
*Local lamb shank slow cooked in mint and served with a lamb and
thyme jus on potato mash with roast garlic*
£18.95

Filetto di manzo con funghi selvatici, sugo di arrosto e fegato grasso.
Local hand fed beef fillet served with creamy wild mushrooms, beef jus, fois gras and fondant potatoes.
£24.95

Contorni Side Orders

Olive
Bowl of olives.
£3.50

Insalata verde o mista
Green or mixed salad.
£3.50

Broccoli
*Steamed broccoli
with garlic and chili*
£3.50

Insalata di pomodoro, cipolle rosse con mostarda e miele.
Tomato and red onion salad with a mustard and honey dressing
£3.50

Verdure
Grigliate
*Mixed grilled
vegetables and pesto.*
£3.75

Patatine fritte
*Hand cut Marie
Piper chips with
roast garlic mayo.*
£3.75

Insalata di rucola e
parmigiana.
*Rocket and
parmesan salad.*
£3.50

Zucchine
fritte.
*Fried
Courgettes.*
£3.75

Please advise us of any dietary requirements or food allergies