



Special Menu

Three Courses £36.95 *(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.

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 mirtili 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*

PRE-ORDER ONLY