

# Specials

## Starters

**Capesante scottate su letto di purea di patate allo zafferano £ 13**

Seared Scallops with saffron mashed potatoes

**Carpaccio di spigola al profumo di agrumi & tartufo**

Seabass carpaccio with citrus fruits, touch of truffle oil and green salad £ 17

**Tartare di gamberi rossi di mazara del vallo con fragole,**

**focchi di stracciatella, basilico fresco & caviale all'olio d'oliva £ 21**

Sicilian red prawns tartare with strawberries, basil, touch of burrata cheese and Apulian olive oil caviar

## Main

**Carbonara al tartufo con guanciale croccante & uovo £ 22**

Truffle carbonara with home made spaghetti, bacon ,pecorino cheese and fresh egg

**Linguine allo scoglio Inglese £ 24**

Seafood linguine, with giant prawn, clams, mussels, octopus, cherry tomatoes in white wine sauce

**Polpo alla pizzaiola £ 21**

Stewed Octopus with olives, cappers, garlic in fresh tomatoes base served with crostini