

# Specials

## Starters

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

Seared Scallops with saffron mashed potatoes

**Tartare di gamberi con fragole, fiocchi di stracciatella & basilico £ 15**

Red prawns tartare with strawberries, basil, touch of burrata cheese

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

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

## Main

**Tagliolini al tartufo bianco £18**

Truffle Tagliolini pasta with fresh egg,  
touch of parmesan cheese and black pepper  
(served with 1gr of white truffle) extra truffle £ 9 gr

**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

**Cannelloni al ragout di cinghiale £ 20**

WildBoar cannelloni with pecorino cheese flakes and rosemary