

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 £ 14

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

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

Agnello brasato al vino rosso con patate al rosmarino £19

Braised lamb in red wine sauce with rosemary roasted potatoes