

SNACKS

Home-Made Focaccia Bread	5
Bella di Cerignola Olives	6
House mixed Nuts	5
24 Month Prosciutto Di Parma DOP & Pane Carasau	9
Chicken Liver Pate Crostini	9
Italian Charcuterie board (To Share)	17

ANTIPASTI

Walnut Bagna Cauda with Bitter Leaves Crudites & Crostini	16
Buffalo Mozzarella, Fennel, Salmon Roe & Black Pane Guttiau	16
Smoked Wester Ross Salmon, Blood Orange, Radish & Dill	17
Grilled Cornish Squid, Rocket & Chilli	18
Beef Tartare with Quail Egg, Horseradish Aioli & Toast	19
Beetroot Carpaccio, Mint Oat Cream, Turnips & Cashew Nuts	14

PASTA

Portland Lobster Linguini, Tomato, Chilli & Basil	38
Manicomio Carbonara - Pork Cheek, Egg & Pecorino Romano	19/25
Tiger Prawn Fettucine alla Versiliana, Chilli, Garlic, Curry & Lime Butter	22/28
Pasta e Fagioli with Tuscan Sausage, Black Cabbage & Chilli	19/25
Trevisano Tardivo & Gorgonzola Risotto (V)	21/26

SECONDI

Roasted Red Mullet, Mussel & Prawn Bisque	30
Gigha Halibut Fillet, Green Beans, Monk's Beard & Bearnaise Sauce	36
Chicken Milanese, Charred Sweetheart Cabbage, Lemon & Garlic Aioli	26
Cannon of Lamb with Potato Puree, Kale & Mint Sauce	32
40 Day Aged Longhorn Beef Rump Tagliata & Wild Mushrooms	35
Roast Celeriac, Wild Rice, Baby Spinach & Salsa Verde	24

CONTORNI

Zucchini Fritti	7
Charred Greens with Chilli & Garlic Dressing	6.5
Hand cut Triple cooked Rosemary Chips	6.5
Winter Sicilian Tomato Salad	7

DESSERTS

Gelato & Sorbet selection	6.5
Coconut Mousse and Orange Crumble	8.5
Rhubarb Cheesecake	9
Manicomio Tiramisù	9.5
Salted Chocolate Caramel Tart	10
Affogato	6.5
Home Made Petit Four (to share)	14
Hazelnut Zabaione	9.5

CHEESE BOARD 3/5

Selection of 3 or 5 cheeses	12/17
<i>Ask your waiter for today's selection</i>	

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.