



£45 SET MENU

A three course menu. All plates are served to the table. All dishes are subject to minor changes owing to seasonality. Dolce course individually plated.

ANTIPASTI

Sicilian chickpea chips, sage, lemon [gf][pb]

Wild mushroom & Taleggio arancini [gf][v]

Burrata, chickpeas, tardive, pistachio [n][v]

All served with homemade bread

ALL SERVED

PASTA & LARGER PLATES

Tortelli of Italian greens, ricotta, black truffle butter [v]

Cavatelli, cavolo nero, toasted pine nuts, olives [pb]

Native breed rib eye, salsa verde [gf][df]

Grilled lemon sole, marjoram [gf][df]

Served with seasonal sides

CHOOSE 2

SEASONAL SIDES FOR THE TABLE

Rosemary roasted potatoes [pb]

Tenderstem broccoli, chilli & garlic [pb]

Puntarella & winter leaf salad, Iberico tomatoes [pb]

Sautéed spinach [pb]

CHOOSE 3

DOLCE

Tiramisu [gf]

Chocolate flourless cake, crème fraiche [gf]

CHOOSE 1

THE ITALIAN
GREYHOUND

[n] Contains Nuts
[gf] Gluten Free
[df] Dairy Free
[v] Vegetarian
[pb] Plant Based

Our food & drinks may contain trace allergens, please inform us of dietary or allergen requirements before confirming. A 12.5% private dining service charge will be added to the bill. Individually plated courses subject to numbers & availability. A cheese course carries a supplement of £12 per person.



£55 SET MENU

A four course menu. All plates served to the table. All dishes are subject to minor changes owing to seasonality. Dolce individually plated.

ON ARRIVAL

Sicilian chickpea chips, sage, lemon [gf][pb]

ANTIPASTI

Wild mushroom & Taleggio arancini [gf][v]
Burrata, chickpeas, tardive, pistachio [n][v]
Prosciutto, char-grilled violet artichoke, Parmesan [gf]
All served with homemade bread

ALL SERVED

PASTA & LARGER PLATES

Tortelli of Italian greens, ricotta, black truffle butter [v]
Cavatelli, cavolo nero, toasted pine nuts, olives [pb]
Native breed rib eye, salsa verde [gf][df]
Seabass, artichokes [gf][df]
Aubergine parmigiana [gf][v]
Served with seasonal sides

CHOOSE 2

SEASONAL SIDES FOR THE TABLE

Rosemary roasted potatoes [pb]
Tenderstem broccoli, chilli & garlic [pb]
Puntarella & winter leaf salad, Iberico tomatoes [pb]
Sautéed spinach [pb]

CHOOSE 3

DOLCE

Tiramisu [gf]
Chocolate flourless cake, crème fraiche [gf]

CHOOSE 1

THE ITALIAN
GREYHOUND

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£70 SET MENU

A five course menu, all dishes served at the table. All dishes are subject to minor changes owing to seasonality. Dolce individually plated.

ON ARRIVAL

Panelle - Sicilian chickpea chips, sage, lemon [gf][pb]

PIZZETTE & ANTIPASTI

Burrata, chickpeas, tardive, pistachio [n][v]
Wild mushroom and Taleggio arancini [gf][v]
Prosciutto, char-grilled violet artichoke, Parmesan [gf]
Wild mushroom, black winter truffle, rocket pizzette [v]
Spicy 'Nduja, Fior di latte, tenderstem broccoli pizzette
All served with homemade bread

CHOOSE 3

PASTA

Tortelli of Italian greens, ricotta, black truffle butter [v]
Cavatelli, cavolo nero, toasted pine nuts, olives [pb]

CHOOSE 1

LARGER PLATES

Veal Milanese, lemon
Native breed rib eye, salsa verde [gf][df]
Grilled lemon sole, marjoram [gf][df]
Seabass, artichoke [gf][df]
Aubergine parmigiana [gf][v]
Served with a selection of seasonal sides

CHOOSE 2

SEASONAL SIDES FOR THE TABLE

Rosemary roasted potatoes [pb]
Tenderstem broccoli, chilli & garlic [pb]
Puntarella & winter leaf salad, Iberico tomatoes [pb]
Sautéed spinach [pb]

CHOOSE 3

DOLCE

Tiramisu [gf]
Chocolate flourless cake, crème fraiche [gf]
Pannacotta, Sicilian blood orange [gf]

CHOOSE 1

THE ITALIAN
GREYHOUND

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