

# Menu Fisso

£30pp per 2 courses | £36pp per 3 courses

## ANTIPASTI (choose one)

### ZUPPA | vg

roasted cauliflower, black truffle, herb croutons, crusco pepper oil

### INSALATA

pulled chicken, baby gem, avocado, red pepper mayo

### SALMON

ginger, white sesame

### FRITTO MISTO

calamari, courgette, prawn, red mullet, sardines, roasted garlic mayo

supplement £6

## PRIMI PIATTI (choose one)

### MARGHERITA | v, vg

datterini tomato, Campania buffalo mozzarella, basil, cold-press olive oil

### SPAGHETTI ALLE SARDE

Cornish sardines, fennel, saffron, Sicilian raisins, pine nuts

### BRANZINO

seabass fillet, caponata, salsa vergine

### LINGUINE ALLE VONGOLE

Dorset clams, Calabrian chilli, lemon, parsley, finished with Giardini di Carlo IGP organic oil from Sicily

supplement £6

### POLLO

pan-roasted chicken breast "panato", garlic and parsley crumb, wild rocket, shaved parmesan, sundried tomato and chilli mayonnaise

supplement £8

## CONTORNI (£8 each)

### ZUCCHINE | v

courgette string fries, Sicilian lemon salt

### PATATE | vg

rosemary roasted new potato

### BROCCOLETTI | vg

roasted tenderstem broccoli, vegan pesto

## DOLCI (choose one)

### TORTA

cake of the day

### GELATI

selection of ice cream and sorbets

### TIRAMISU (choose from)

classic / pistachio / hazelnut

supplement £4

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan