



## Set menu £95

An amouse bouche welcome of crostino with beef tartare

### COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes  
Caponata Siciliana, fried aubergine in a sweet & sour dressing  
Burrata, Roasted tomatoes, basil oil, home-made balsamic reduction

### COURSE 2

We serve our steaks on hot Himalayan rock salt pan

Rib steak of Shorthorn, UK

&

Rib steak of Hereford, UK

### SIDES:

Roasted potatoes & house salad

### DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.



## Set menu £70

An amouse bouche welcome of crostino with beef tartare

### COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes  
Caponata Siciliana, fried aubergine in a sweet & sour dressing  
Burrata, Roasted tomatoes, basil oil, home-made balsamic reduction

### COURSE 2

Italian Chateaubriand served on our hot himalaian rock salt pan

### SIDES:

Roasted potatoes & house salad

### DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.



## Set Vegetarian £50

An amuse-bouche welcome of crostino salato

### COURSE 1

Panelle e Crocche', chickpea crisps & potato croquettes  
Caponata Siciliana, fried aubergine in a sweet & sour dressing  
Burrata, Roasted tomatoes, basil oil, home-made balsamic reduction

### COURSE 2

Spaghetti with red datterino, olives & capers  
&  
Millefeuille of grilled vegetables with cheese fondue

### SIDES:

Roasted potatoes & house salad

### DESSERT

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.