



Welcome to the Italian Festa!

All ingredients are finely selected to ensure quality is always a priority. That's why our menu changes according to the season and availability. We make our own pasta and we marinate and cure our own products.
Food and passion are synonyms for us.

EAT

1. START WITH

Burrata Pugliese with apricot purée, sourdough and "Buccia Nera" 2018 Tuscan Extra Virgin Olive Oil - D G 🌿

Buccleuch grass-fed **beef** tartar, bone marrow and Silverskin onions

Charred **leeks** with tangerine gel and hazelnuts - N

Stuffed **squid** and cured egg-yolk with courgette and charcoal - G 🌿

2. FOLLOWED BY

Mascarpone and potato Ravioli del Plin with **octopus** and lemon - D G

Sweet potato gnocchi, sage butter and nutmeg - D 🌿

3. AND THEN YOU CHOOSE

Catch of the day with grilled asparagus and potatoes - D

OR

In house dry aged "**Fiorentina**" steak, confit baby potatoes, Isle of Wight cherry tomatoes

OR

Organic Sicilian hand-rolled **Cous Cous** with seasonal veggies and almond yoghurt - G N 🌿

4. AND FINISH WITH

Mascarpone mousse with coffee and bitter cacao, "Tiramisu" - D G M

British **strawberries**, lemon & mint 🌿

Mini stuffed bomba - D G 🌿

£ 35 p.p.

DRINK

COCKTAIL JUGS (1,5 Litres)

Aperol Spritz - £20

Pimm's Cocktail - £20

BOTTOMLESS PROSECCO

Italianian Fizz for 90 min - £30

[More drinks behind](#)

A discretionary 12,5% Service Charge will be added to your bill. Please inform your server of any food allergies or dietary requirements

D Dairy | G Gluten | N Nuts | 🌿 Vegetarian | 🌿 Vegan | M Signature dish

BRUNCH