

DISH OF THE DAY - CHEF'S SPECIAL

STARTERS

ARANCINA FUNGHI E MOZZARELLA **£12.50**

Typical Palermo speciality. Rice ball filled with mozzarella, mushrooms and bechamel sauce coated in breadcrumbs, served with marinara sauce. (v)

GAMBERONI **£15.99**

Succulent king prawns pan-cooked in a rich blend of butter, garlic, cherry tomatoes, fresh parsley and a splash of white wine. A vibrant Mediterranean dish, full of flavour and perfect as a starter indulgence.

MELANZANE ALLA PARMIGIANA **£12.90**

Baked layers of aubergine smothered in tomato sauce, basil, Parmesan, and, mozzarella, served with aromatic herbs and crispy garlic crostini. A delicious, vegetarian classic with rich, savoury flavours. (v)

BLACK ANGUS CARPACCIO **£13.99**

Black Angus Carpaccio with Rocket and Parmigiano. Exquisitely thin slices of premium Black Angus beef, delicately seasoned and topped with fresh rocket and aged Parmigiano Reggiano shavings. A refined and refreshing antipasto.

GRATINATED GAMBERONI AND SCALLOPS **£16.99**

A luxurious seafood duo of king prawns and scallops, both oven-gratinated to golden perfection with a delicate blend of herbs, garlic and fine breadcrumbs. Crispy on top, tender and juicy inside-an indulgent dish that celebrates bold Mediterranean flavours. (fb)

GRILLED OCTOPUS **£14.99**

Grilled Octopus with paprika-infused mash and butter. Tender grilled octopus, lightly charred for maximum flavour, served on a silky smooth potato puree infused with butter and hint of smoked paprika. Finished with a touch of herb oil and fresh microgreens, a refined and vibrant seafood experience.

MAIN COURSES

LINGUINE ALL'ASTICE

£40.00

Linguine pasta paired with a whole lobster in a spicy, garlicky sauce made with fresh tomatoes, cream, Tabasco, and Worcestershire sauce. A sumptuous and flavourful seafood dish. (fb)

(FOR TWO TO SHARE)

(Please allow extra time for this dish to be prepared)

RISOTTO ALLA PESCATORA (SEAFOOD RISOTTO) £18.99

Creamy, flavourful risotto simmered with a medley fresh seafood, including prawns, mussels and calamari. Finished with a hint of white wine, herbs, tomato and garlic, this dish offers a luxurious blend of oceanic flavours in every bite. (fb)(s)

PAPARDELLE CON PORCINI E SALSICCIA

£19.99

Fresh pappardelle pasta tossed in a rich and creamy sauce with earthy porcini mushrooms and flavourful Italian sausage. Finished with a touch of double cream for silky, indulgent texture that perfectly balances the bold, rustic ingredients.(n)

TOMAHAWK

£54.99

Tomahawk Steak with Garlic and herb salsa. A show-stopping cut of prime beef, flame grilled to perfection and finished with a vibrant garlic and herb salsa of fresh parsley, tomatoes and rosemary served with golden baby potatoes and a drizzle of infused olive oil. Bold, juicy and unforgettable.(b)

SPAGHETTI VONGOLE

£20.99

Spaghetti with fresh clams in shells cooked in white wine. (fb) (s)

LAMB CHOPS

£25.99

Juicy lamb chops grilled to perfection, served with golden baby potatoes, drizzled with fragrant truffle oil and finished with a generous sprinkle of aged Parmesan. A rich and satisfying dish with bold flavours and refined touches. (b)

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones

(s) may contain stones – (b) may contain small bones – (df) dairy free

Should you be allergic to the following ingredients,
ask the advice of the manager only before ordering or eating anything

1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery,
11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide