

## Lo sfizioso

£30 per person

Your menu today has been curated by Executive Chef Alessandro Bay. With regionally sourced ingredients, enjoy his instinctively Italian dishes - home-made pastas, and the finest range of locally sourced meat and seafood

### Starter

Roulade of Roasted Aubergines  
with ricotta cheese, oregano  
and toasted hazelnuts *(d/n/v)*

Green Beans Salad  
with slow-cooked red onions and 24  
month aged parmigiano reggiano *(g/v)*

Fried Calamari  
with lemon and garlic mayo *(g/v)*

### Main Course

Chicken Breast  
served with rosemary potatoes  
wedges and a chilli tomato sauce

Conchiglie Pasta  
with a puttanesca sauce of tomatoes,  
capers, black olives and chilli *(g/v)*

Cod  
with a lentil  
Salmoriglio sauce *(d)*

Irish Sirloin Steak  
with mixed wild mushrooms,  
mashed potatoes and veal jus *(a/d)*  
(a £6 supplement applies)

### Dessert

Classic Italian Vanilla  
Ice Cream Affogato  
with espresso *(a/d/g/n/v)*

Fruit Tart  
with a strawberry  
coulis *(d/g/n/v)*

Tiramisu *(d/g/a)*

### For your drink reception

Prosecco DOC Bel Star NV  
Glass £8.50 | Bottle £39

**Our sommelier will be delighted to suggest wines to go with your meal.**

## Il grande

£40 per person

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Selection of daily homemade breads served with extra virgin olive oil and balsamic (g/v)

Tea and coffee

### Starter

Roasted prawns with chilli and garlic, rocket and polenta bread crostino (g)

Mozzarella with grilled tomatoes, toasted pine kernels, rocket and balsamico di modena dressing (d/n/v)

Green beans salad with slow cooked red onions and 24 months aged parmigiano reggiano (d/v)

### Main Course

Cannon of lamb with roasted red pepper puree and sautéed spinach (d)

Sea Bream served with cherry tomatoes sauce and oregano potatoes (v)

Ravioli filled with green asparagus and ricotta buttered asparagus tips and pecorino cheese (d/g/v)

Irish Sirloin Steak with mixed wild mushrooms, mashed potatoes and veal jus (a/d) (a £6 supplement applies)

### Dessert

Tiramisu (a/d/g)

Chocolate mousse (d)

Lemon tart with strawberry sorbet (d/g/n/v)

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## Degustazione

£70 per person

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A glass of Bollinger champagne on arrival  
Selection of daily homemade breads with extra virgin olive oil and balsamic (g/v)

Tea and coffee

### Starter

Scallops  
with cauliflower puree,  
roasted cauliflower tips,  
sweet & sour sauce  
(a/d/v)

Bresaola Punta D'Anca  
with rocket, aged  
parmigiano reggiano  
and balsamico (d)

Warm potato salad  
with baby jam radish,  
goat's cheese and  
vincotto (d/v)

### Main Course

Irish sirloin steak  
with mixed wild  
mushrooms, mashed  
potatoes and  
veal jus (a/d)

Sea bass fillet  
with chick peas puree,  
roasted baby fennel  
and lemon oil

Ravioli filled with  
gorgonzola and  
mushrooms  
served in a butter,  
parmesan and  
chives sauce (d/g/v)

### Dessert

Vanilla cheese cake  
with fresh berries (g/d)

Classic  
crème brûlée (d)

Salted caramel  
chocolate brownie and  
vanilla ice cream (g/d/n)

### Cheese Course

A selection of Italian cheeses

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a – contains alcohol, d – contains dairy, g – contains gluten, n – contains nuts, v – vegetarian  
Most dietary requirements can be met. A discretionary 12.5% service charge will apply.