

# *Special's Menu*

*Con Amore, Chef Dom*

## *Starters*

### **Insalata di Carciofi**

Golden roasted artichokes with peppery rocket leaves  
& shavings of aged Tuscan pecorino, finished with  
a delicate lemon vinaigrette

**12.5** <sup>GF</sup>

### **Capasante Marco**

Fresh king scallops served on a pea & mint purée  
with crispy pancetta & tender asparagus tips

**15** <sup>GF</sup>

**Gluten Free** <sup>GF</sup>

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## *Mains*

### **Agnello dell'Aurora**

Tender slow-braised lamb shank served with a silky potato purée, roasted asparagus, a rich lamb reduction & a hint of fresh mint

**30**

### **Merluzzo Primavera**

Roasted cod fillet with a champagne and saffron cream sauce, served alongside a spring vegetable risotto & finished with fresh micro fennel

**29.5** <sup>GF</sup>

**A discretionary 10% service charge is added to your bill,  
100% of this is shared among our team.**

All our dishes are freshly prepared. Please inform your server of any allergies or dietary requests before ordering. Full allergen information available on request.

**Gluten Free** <sup>GF</sup>