

Special's Menu

Con Amore, Chef Sofia

Starters

Insalata di Anguria e Feta

Sweet watermelon layered with rocket, creamy feta, cucumber, red onion and mint, dressed with fresh lime and real extra virgin olive oil. Finished with a delicate hint of chilli, a drizzle of honey and oxalis flowers.

Light and refreshing, showcasing the very best of the season with vibrant mediterranean flavours and fragrant fresh herbs.

14 GF V

Avocado al Granchio

Avocado crowned with fresh white crab meat, spring onion, crème fraîche, lemon and dill, finished with homemade chive oil, delicate cucumber ribbons and fennel flowers, served with lightly toasted focaccia.

Inspired by Italy's coastal cuisine, combining the gentle sweetness of white crab with fresh simple ingredients.

16 GF

Gluten Free GF

Available Gluten Free GF

Vegetarian V

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Mains

Burger di Pollo

Chicken breast lightly marinated with fresh sage, lemon and real extra virgin olive oil, pan-seared until golden and served in a toasted brioche bun with creamy stracciatella di bufala cheese, roasted red peppers, lemon-dressed wild rocket and crispy shallots. Served with parmesan and rosemary fries, and our house-made pesto aioli.

A taste of the sun-soaked amalfi coast, celebrating the bright citrus flavours of southern Italy.

26

Vitello ai Piselli

Veal escalope served with crushed jersey royal new potatoes, silky spring pea and mascarpone purée, charred courgette, crispy capers, fresh lemon thyme, and an Italian herb-infused extra virgin olive oil.

Drawing on the simple flavours of northern Italy's countryside, pairing tender veal with the finest summer produce.

30 

Gluten Free 