

Special's Menu

Inspired by the rustic kitchens of Northern Italy,
these warming dishes welcome the changing season
and celebrate the first flavours of autumn – *Chef Domenico*

Starters

Gnocchi di Zucca

Traditional Italian potato dumplings folded through
a silky sage and butternut squash purée, with toasted
hazelnuts and finely grated 24-month aged
parmigiano reggiano.

12.5 

Capasante alla Cavolfiore

Fresh pan seared king scallops on a delicate cauliflower
purée with crisp pancetta, sweetly pickled apples
and tender purple cauliflower florets.

15.5 

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Con Amore, Chef Domenico

Mains

Filetto di Cervo

Tender venison fillet served on a truffle, thyme and celeriac purée with a delicate fig reduction, sautéed cavolo nero and fresh blackberries.

38 (GF)

Nasello Arrosto

Roasted fillet of hake served on a light sorrel cream and served with garlic-sautéed green beans, crisp potatoes, and charred baby leeks, finished with a vibrant dill oil and baby sorrel.

32 (GF)

Gluten Free (GF)