



Menu del Giorno

Starters (matching wine £5)

MOLLUSCHI £ 13

Fresh local market mussels, clams, razorclams, gorgonzola

VENISON TARTARE £ 14

Wild venison loin, baby beetroot

BARBABIETOLA £11

Beetroot, Buffalo mozzarella, nuts, rockets

Main Courses (matching wine £5)

TONNO £ 24

Fried fresh local market Sashimi graded tuna, carrots cream, asparagus

MUCCA £ 29

West Yorkshire 65 day Himalayan salt aged beef filet, Roasted Potatoes, Onion Petals, Braised tomatoes

RISOTTO £ 15

Vialone nano risotto, roasted aubergines, ricotta

Homemade Desserts £6 (matching wine £6)

SEMIFREDDO

Chocolate semifreddo

CREME BRULE'

Gin poached raspberry and mascarpone

CHEESE BOARD

Selection of Italian cheeses

Food Allergies, Intolerances and Special Dietary Requirements

Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff

Discretionary 10% service charge to be added to all party of 8 and above