

Bread & Olives

ANTIPASTI

Gamberoni Fritti

Tempura prawns dressed with a spicy mayonnaise

Carpaccio di Manzo

Very thinly sliced fillet of beef with mustard dressing, rocket & Grana Padano cheese

Arancini Tartufo

Fried Sicilian rice balls with truffle & Grana Padano

Avocado Bernardo

Avocado with prawns, scampi, & lobster served with Marie Rose sauce

Burrata e Pomodoro

Burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil

SECONDI

Tagliatelle Bolognese

Original Bologna recipe with slow cooked beef ragù

Vitello Milanese

Traditional flattened veal in breadcrumbs

Suprema di Pollo Principessa

Pan-fried chicken breast with white wine, mushrooms & cream, garnished with asparagus

Ravioli Aragosta

Homemade ravioli filled with lobster & served with a light creamy tomato sauce

Branzino

Fillet of sea bass, charcoal grilled served with sautéed spinach

Gamberi Sicilia

Grilled prawns with garlic, chilli & olive oil

CONTORNI

Tenderstem Broccoli
with garlic & chilli

Patate Saltate
sautéed baby potatoes
& rosemary butter

Insalata Verde
mixed baby leaf salad

DOLCI

Torta Pistacchio

Our famous pistachio tart

Tiramisu

Traditional tiramisu

Panna Cotta

Traditional Italian dessert served with passion fruit sauce

Torta Setteveli

Chocolate & hazelnut cake

55.00 per person

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.



MENU FISSO 2