

# BRASSERIA

## ANTIPASTI

on arrival to share

### La Bandiera (V)(GF)

Burrata with fresh organic tomatoes and basil

### Focaccia Nonna Rosa

### Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)

Thinly sliced beef with truffle and parmesan shavings

### Aubergine Veggie Balls

### Calamari fritti

Fried squid with home-made tartare sauce

## PRIMI

a choice of

### Paccheri alla Norma (V)

Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese

### Fettuccine della casa (V)

Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream

### Tagliatelle zucchine e gamberi

Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli

## SECONDI

to share

### La Fiorentina (GF)

Firenze's famous T-bone steak cut and plated at the table by head chef Andrea Denaro

### Dover sole alla Mugnaia

Pan-fried Dover Sole with lemon and butter, plated and deboned at the table by your waiter

### Vegeterian option

## DESSERT

### A selection of Italian classics

Tea and coffee and Mineral water included

£90 per person

add 3 Magnum wine bottles: 1 sparkling, 1 white and 1 red

Premium selection £500

Super Premium selection £1000

(GF) Gluten-Free

**Allergies:** Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% for our team