

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 asparagi e gamberi

Fresh tagliatelle with asparagus, 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