

~Starters~

**Taglioni con Pollo Affumicato 8.25**

Multicoloured Taglioni pasta with smoked chicken & asparagus in a creamy sauce.

**Insalata di Sgombro 8.50**

Grilled mackerel fillet with a roast beetroot & fennel salad with rocket leaves & a squeeze of lemon juice.

**Risotto Prosciutto e Piselli 8.95**

An Arborio rice risotto with pulled ham, pea, mint & mascarpone, topped with crispy leeks & extra virgin olive oil.

~Main Course~

**Ravioli di Burrata 12.95**

Large pasta parcels filled with a trio of soft cheese, Burrata, ricotta & mozzarella, draped in a tomato & roast vegetable sauce.

**Agnello al Rosmarino 16.95**

Pan seared lamb rump with rosemary & garlic served with roasted butternut squash & a rich mint & port sauce.

**Spezzatino di Manzo 15.95**

Homemade beef stew infused with herbs, tomatoes & olives served with a horseradish puree potato & crispy parsnip shavings.

~Wine of the Week~

**Modus, Ruffino (Toscana) 39.95**

Full bodied with a modern super Tuscan style, this wine is rich with silky tannis & flavours of mature blackberry fruit & cocoa.