

LOCALE

MOZZARELLA CAPRESE (V)

Creamy mozzarella served with vine ripened tomatoes, and fresh basil

ZUPPA DEL GIORNO (VGN)

Homemade soup of the day

SALUMI MISTI

Charcuterie board of selected Italian cured meats, sun dried tomato dressing and freshly baked focaccia

FILETTO DI BRANZINO

Pan-fried Seabass fillet served with herb roasted potatoes and green beans

GREEK SALAD

Tomato, cucumber, red onions, kalamata olives, capers and feta cheese

POLLO ALLA GRIGLIA

Grilled cornfed chicken breast served with roasted potatoes and rocket salad

GNOCCHI (VGN)

Potato dumplings with mint, zucchini and fresh cherry tomatoes

RAVIOLI (V)

Handmade vegetarian ravioli served with tomato sauce

PACCHERI

Fresh tubular pasta with Tuscan sausage, tomato sauce and mozzarella cheese

TIRAMISU

PANNA COTTA di STAGIONE

ICE CREAM OR SORBET SELECTION

A 12.5% discretionary service charge will be added to your bill.

Please be advised that as some of our dishes contain allergen, we are unable to guarantee any of our dishes are allergen free. Sorry we do not accept personal cheques. Allergy book and gluten free menu available. As our menus change monthly the actual menu may differ depending on the date of your booking, please check with us if booking a long time in advance. We don't do separate bills nor do we split bills more than twice.