



*****Italian Sparkling Spumante Wine Dinner*****

*****Thursday August 21st 2025 *****

£68 pp

*****5-Course Meal Menu*****

*Home-made focaccia, marinated olives, olive oil,
ricotta Cheese
giardiniera marinated pickles*

First Course

*Chef's Carmelo Seafood "Crudo"
Tuna, Sea bass, Salmon, Oyster and Sicilian Caponata*

Second course to share

*Lizzie's "Vitello Tonnato" cold fine slice of roast Veal
with Tuna and capers sauce, served with mixed salad*

Third course

*Risotto with Gorgonzola blue cheese Prosecco and
Lemon zest*

Fourth course

*Paccheri pasta with Prawns and Porcini mushrooms
in shellfish sauce*

Fifth course

Mascarpone and Mango mousse with berries and mint

Please inform a member of staff if you have any allergies.

A discretionary service charge of 13.5% will be added to your final bill.