

Phagic Phike Night

£65PP INCLUDES ENTERTAINMENT, WELCOME DRINK AND A TWO COURSE MEAL

PRIMI PIATTI

BRUSCHETTA ALL'AVOCADO

Creamy stracciatella cheese, avocado and tomato salsa (VIGFA)

CAPRESE DI BUFALA

Buffalo mozzarella pearls, tomatoes, olive oil and oregano Served with rosemary and sea salt focaccia (V I GFA)

ARANCINI ALLA 'NDUJA

Parmesan and rice arancini with 'nduja dipping sauce

ZUPPA BELLA DI SAN MARZANO

San Marzano tomato and basil soup with burrata mozzarella and pesto Served with sea salt focaccia (VGA | GF)

RAVIOLI AL SALMONE E ANETO

Filled with roast salmon and dill, creamy lobster sauce with prawns and smoked salmon

SECONDI PIATTI

MANZO AL TARTUFO

Hereford roast beef (cooked pink), cream of wild mushrooms and truffle, parmesan shavings (GFA)

Served with roasted rosemary potatoes

ORATA AL LIMONE

Grilled sea bream fillet with cream of saffron potato, lemon zest and sautéed pak choi (GFA)

POLLO ALLA PARMIGIANA

Pan fried chicken breast, aubergine, basil, tomato sauce, parmesan and smoked mozzarella Served with skin on fries

RIGATONI ALLA CARBONARA

Crispy smoked pancetta bacon, cream, egg yolks, parmesan and black pepper Served with spinach and romaine lettuce salad, balsamic dressing

RISOTTO ALLO ZAFFERANO

Saffron carnaroli rice with parmesan cheese and summer vegetables tartare (V | VGA | GFA)

Served with spinach and romaine lettuce salad, balsamic dressing

CONTORNI ALL SIDES £5.5 ADDITIONAL

ROCKET AND PARMESAN, AGED BALSAMIC DRESSING (GFA)

SEASONAL MIXED SALAD (GFA)

STEAMED VEGETABLES, OLIVE OIL AND SEA SALT (GFA)

PARMESAN AND OLIVE OIL MASH (GFA)

SPINACH SAUTÉED IN GARLIC, OLIVE OIL AND LIGHT CHILLI (GFA)

ZUCCHINI FRITTI

SWEET POTATO FRIES (GFA)

SKIN-ON-FRIES - ADD TRUFFLE AND PARMESAN: £1.5 (GFA)

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when ordering. We are unable to guarantee the absence of allergens in our menu items. A discretionary 10% service charge will be added to the bill. 25 JUNE 25

