

# Menu Samples

## SET MENU I £59 per person

### STARTERS

Roasted Romano peppers with stracciatella,  
basil oil, pickled shallots

Sea bream carpaccio with sliced strawberries,  
zesty citrus sauce, chives

Beef carpaccio with anchovy-pecorino aioli,  
rocket salad, parmesan, olive oil

### MAIN COURSES

Risotto pomodoro with burrata cheese,  
confit garlic, sun-dried tomatoes

Tuna steak with Mediterranean chimichurri,  
mango and cherry gels, charred broccoli

Chicken Milanese with rocket, cherry tomatoes,  
parmesan, lemon

### DESSERTS

Classic tiramisu

Mascarpone cheesecake

## SET MENU II £70 per person

### STARTERS

Roasted peaches with burrata, rocket salad, basil oil

Yellowfin tuna tartare with avocado mousse,  
slow-cooked egg yolk, shallot, chives

Vitello tonnato, tender sliced veal, tuna sauce,  
capers, cherry tomatoes

### MAIN COURSES

Risotto truffle, butter, parmesan, slow-cooked  
egg yolk confit, fresh black truffle

Sea bass fillet with lemon butter-anchovy sauce, spinach

Slow-cooked ox cheeks, red wine sauce,  
mashed potato with confit garlic

### DESSERTS

Classic tiramisu

Mascarpone cheesecake

## SET MENU III £90 per person

### STARTERS

Truffle Arancini stuffed with mozzarella,  
wild mushroom sauce

Marinated Sicilian prawns with avocado mousse,  
lemon oil sauce, chives

Beef tartare with truffle cream, slow-cooked egg yolk,  
seasonal truffle, chives, carta di musica

### MAIN COURSES

Tagliolini with truffle sauce, parmesan,  
fresh seasonal black truffle

Sea bream roll with red prawn mousse,  
tomato-lobster sauce, spinach, chives

Dry aged rib-eye steak with triple-cooked chips,  
peppercorn sauce

### DESSERTS

The Amalfi Lemon: creamy lemon mousse  
with passion fruit filling

Rum Baba with pastry cream and strawberries

### ADDITIONAL COURSES

Three cheeses selection is available for £10 per person

Menu samples are subject to change due to the seasonality of the products and offerings. Only one set menu can be selected for the whole group.  
For groups of above 14 guests individual preorder is required no later than 72 hours prior the event alongside with any allergies or any other dietary requirements.