

Luna Nuova Set Menu £35.00

Antipasti

Cocktail di Gamberi di Fiume e Avocado

Marinated crayfish and avocado in glass with cocktail sauce and stick bread

Carpaccio di Manzo Scottato

Peppery slices of beef with sweet and sour radicchio, frisée salad and shaves of pecorino dressed with horse radish sauce

Carpaccio di Salmone Affumicato

Slice of smoked salmon with avocado, grapefruit and fennel, dressed with lemon oil

Burrata (v)

Italian creamy mozzarella served with grilled vegetables and cherry tomatoes topped with extra virgin olive oil

Primi

Risotto Mare

Sea food risotto with mixed seafood, garlic, chillies and a touch of tomato sauce

Pappardelle al Ragù di Manzo e Porcini

Homemade Pappardelle pasta with beef ragout and porcini mushrooms

Ravioli di Ricotta e Spinaci (v)

Homemade ricotta and spinach ravioli with basil and cherry tomato sauce

Secondi

Spigola al Forno o Grigliata

Oven baked or grilled whole sea bass served with broccoli and red chicory

Carre' d'Agnello

Pan fried rack of lamb in a crust of herb with roasted sweet potatoes and lamb lettuce salad

Bistecca di Manzo (8oz)

8 ounces of aged Scottish rib eye steak served with paprika, chilly fried potato and lamb lettuce salad

Composizione Vegetariana (v)

Parmigiana: deep-fried sliced aubergine, layered with buffalo mozzarella, tomato sauce, parmesan and basil with Macedonia of vegetable

Desserts

Homemade Tiramisu or Vanilla Ice cream served in cialda

Note: A discretionary service charge of 12.5% will be added to the bill for tables of 6 or more people