



Antipasti

Zuppa del giorno (v)

Chef's homemade soup of the day

Cocktail di gamberi, avocado e granchio

Prawn, avocado & handpicked crab cocktail. Carasau bread.

Burrata (v) (n)

Burrata cheese, beef tomato, basil pesto dressing - add Parma ham £1.50

Arancinetti misti Siciliani

Selection of Sicilian breadcrumb-coated rice balls:

Bolognese sauce, mozzarella cheese & peas and Spinach & mozzarella cheese

Secondi

Spigola al beurre blanc

Pan-fried seabass fillets, beurre blanc sauce, roasted new potatoes, wilted spinach

Pollo Calabrese

Chicken breast, Romano peppers, onions, spicy 'nduja sausage, new potatoes

Abbacchio a scottadito

Lamb cutlets, mint pea pureé, pomegranate molasses, mashed potatoes

Casarecce pasta al pesto Siciliano (v, n)

Basil & almond pesto, pecorino cheese

Risotto La Reine

Arborio rice, chicken, pancetta, mixed mushrooms, touch of cream

Dolci

Tiramisù

Homemade Italian sponge cake soaked in coffee with powdered chocolate, brandy & mascarpone cheese

Gelati & sorbetti (n)

A selection of homemade Italian ice creams & sorbets

Torta ricotta & pistacchio

Traditional Sicilian sponge cake with layers of ricotta & pistachio cream

Cestino di cioccolato alla frutta

Chocolate basket, vanilla pastry cream, mixed berries

3 course £35.00 per person

Sample menu subject to change

