

SUMMER DINNER MENU

2 COURSES FOR £42/3 COURSES FOR £47

STARTERS

Asparagus, Burrata & Prosciutto

Burrata, with asparagus, pesto aioli, basil oil, pistachio & crispy prosciutto

***Remove prosciutto on request (v)**

Bresaola Carpaccio

Balsamic glazed local Devonshire beef bresaola with anchovy aioli, shaved parmesan, toasted pine nuts & rocket

Melon & Prosciutto

Cantaloupe, drizzled with basil oil, with mozzarella, prosciutto & balsamic

Heritage Tomato Caprese

Aromatic tomato salad with fresh basil, balsamic & mozzarella

Sicilian Style Sardines

Local sardines, roasted in the pizza oven with olive oil, lemon, tomato, olives, garlic & herbs

***Subject to availability**

MAIN COURSE

FRESH PASTA

Handmade, Fresh Pasta

Local Crab & Lobster Angel Hair

Artichoke, Pistachio & Prosciutto Angel Hair

Beef Shin & Red Wine Ragu Pappardelle

Asparagus & Pea Tortellini

SEAFOOD

Weekly Changing Seafood Specials, Examples:

Amalfi Seafood Brodetto

Swordfish Steak with Gremolata & Sauteed Potatoes

Local Crab Pizza with Lemon, Mascarpone & Courgetti

Seared Tuna Steak, With Greek Salad & Sauteed Potatoes

ADD A SIDE £5

Garlic Focaccia

Rocket, Parmesan & Anchovy Salad

Aromatic Tomato Salad

Tuscan Supergreen Salad

SOMETHING SWEET

Chocolate Brownie, With Pistachio Cream

Blood Orange Scgoppino

Warm Limoncello Brioche

Affogato

Cheese Selection

£5 Surcharge