



# RESTAURANT SET MENU

6 PM TO 10 PM  
(LAST FOOD ORDER 8 PM)

## 3 COURSE SET MENU - £80PP WITH A COMPLIMENTARY GLASS OF CHAMPAGNE

### STARTER CHOOSE ONE FAVOURITE STARTER

#### BURRATA

Burrata served with Vine-Ripened Tomatoes, Sweet Cherries, and a Drizzle of Extra Virgin basil Olive Oil"

#### TUNA TARTARE

Succulent Tuna with Black Olive Tapenade, Capers, Toasted Bread, and Lemon Dressing

#### BEEF CARPACCIO

Beef Carpaccio, served alongside extra virgin olive oil black truffle

### MAIN COURSES CHOOSE ONE MOUTH-WATERING OPTION AS YOUR MAIN

#### PAN-FRIED SEABASS

pan-fried seabass fillet, accompanied by vibrant sautéed spinach and a burst of citrusy flavor from lemon zests.

#### ARTICHOKE RAVIOLI

Homemade Ravioli filled with Creamy Artichokes, Topped with baby plum Tomatoes culi , and Pecorino cheese

#### LAMB CHOPS

This dish features succulent grilled lamb chops, perfectly seasoned and accompanied by sautéed new potetos and italian chicory with garlic and chilly

### DESSERT FINISH OFF WITH A SWEET TREAT

#### TARTUFO NERO

Creamy dark chocolate semifreddo with a center of white chocolate

#### TIRAMISÚ

Homemade fresh tiramisu, made of layers of Savoiardi (ladyfinger) soaked with coffee and fresh cream prepared with Italian mascarpone,

