



Neapolitan Green Olives
3.50

Truffle Arancini
5.50

Bruschetta Pomodoro
5.95

ANTIPASTI

Minestrone soup (v)	6.50	Aubergine Parmigiana, layers of aubergine, tomato and Parmesan cheese (v)	9.95	Burrata Pugliese, with Sicilian tomatoes, basil and olive oil	10.95
Lobster soup	11.50	Lobster and avocado cocktail	15.95	Gamberoni Salsa Piccanti, with tomato, white wine and chilli	11.00
Fried calamari, with chilli and tartare sauce	9.95	Yellowfin tuna tartare	9.50	Pesce Veneziana, prawns, langoustines and scallops	14.95
Antipasto Romano, prosciutto, salami, coppa and fried taleggio	10.95	Vitello Tonnato	10.50	Bresaola, cured beef with rocket, parmesan, olive oil and lemon juice	10.95
Insalata Caprese, buffalo mozzarella, tomato, avocado and basil (v)	8.95	Cornish crab salad	12.95	Fritto misto, fried prawns, calamari, fish goujons with tartare and chilli sauce (for 2 people)	10.50pp
Parma ham 24 months, buffalo mozzarella and pickles	9.75	Carpaccio of beef with mustard sauce, rocket, Grana Padano	10.50		

PASTE E RISOTTI

STARTER / MAIN

Classic Penne Arrabbiata with spicy pachino tomato, garlic and chilli (v)	8.00/12.95	Fettuccine Alfredo with butter and Parmesan (v)	8.00/12.95	Gnocchi filled with porcini, black truffle sauce	10.95/15.95
Classic spaghetti carbonara	8.50/13.95	Bigoli bolognese, long pasta with slow cooked beef ragu	8.50/13.95	Tagliolini al salmone with fennel, cream flambé with vodka	8.50/13.95
Spinach and ricotta ravioli with pachino tomato and basil	8.50/13.95	Ravioli Lobster with tomato and cream	10.50/16.95	Tagliolini with crab, chilli and saffron	8.50/13.95
Pici Cacio e Pepe, classic Tuscan spaghetti shaped pasta with pecorino cheese and pepper (v)	8.00/12.95	Classic spaghetti vongole, with clams, chilli, garlic and parsley	10.50/16.95	Spaghetti shellfish	18.95
Risotto San Carlo with porcini mushrooms and 24 month matured parma ham	15.95	Spaghetti Lobster	28.95	Risotto with truffle and parmesan	10.50/16.95
		Risotto with Scottish langoustine	17.00		

CARNI

Grilled corn-fed spatchcock chicken with spicy 'Nduja sausage	18.95	Tagliata di Manzo, sliced sirloin of beef with rocket, tomato and rocket pesto	21.00	Classic veal Milanese on the bone (Orecchie d'elefante)	32.00
Agnello Toscana, boneless rack of lamb with glazed shallot, hazelnuts and carrot purée	24.95	Filetto Rossini, 8oz fillet in Rossini sauce with croutons and topped with chicken liver pate	29.00	Veal Ossobuco with Risotto Milanese	23.00
Saltimbocca alla Romana, veal with sage butter and ham	19.95	Pollo Funghi, chicken with mushrooms and cream	17.50	Veal Nodino, veal chop, sage and butter	32.00

FLORENTINE GRILL

ALL OUR CUTS ARE SCOTCH BEEF FROM ABERDEENSHIRE

STEAKS TO SHARE

FOR 2 PEOPLE

RIBEYE 10oz, 32 day dry aged	23.00	T-BONE BEEF FIORENTINA, 38oz, 40 days dry-aged T bone steak	30.00 pp
FILLET 8oz, 32 day dry aged	27.00	TOMAHAWK 45oz, 40 days dry-aged Tomahawk	30.00 pp
VEAL CHOP 12oz	32.00		

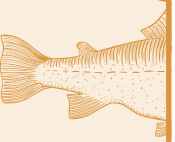
SAUCES

Bearnaise, peppercorn or red wine and rosemary all 2.75



PESCI AND CROSTACEI

FRESH FISH FROM OUR SHORES DELIVERED DAILY,
PLEASE SEE OUR SPECIALS MENU



CONTORNI

Season vegetables sauteed in butter	5.50	Smoked mashed potato with black truffle	4.25
Zucchini fritte	3.95	French beans with lemon	3.95
Sautéed spinach	4.50	Sautéed broccoli	3.95
Sautéed baby potatoes with rosemary	3.95	Tomato and onion salad	3.95
Truffle chips	4.25	Mixed leaves salad	4.25

CICCHETTI

Smaller portions typically served in cicchetti bars in Venice
To experience our cicchetti menu we suggest 5 - 6 dishes between 2 people

Insalata Caprese, buffalo mozzarella, tomato, avocado & basil	5.95	Gran Tanara cured ham 24 months matured, with buffalo mozzarella	7.50	Gamberoni Piccanti with white wine & chilli	10.00
Fried calamari served with tartare sauce, garlic & chilli	7.50	Ravioli Lobster with tomato and cream	11.95	Burrata Pugliese, with aubergine, onion jam & hazelnuts	7.50
Cornish crab salad with broccoli & mint	8.00	Gnocchi filled with porcini, black truffle sauce	10.95	Antipasto Romano, prosciutto, salami, coppa & fried taleggio	8.95
Tuna & avocado tartare	7.25	Mixed fried fish & shellfish with courgettes	12.00	Vitello Tonnato	8.00
				Truffle & Pecorino cheese ravioli	10.95

A cover charge of £2 and an optional charge of 12.5% will be added to your bill

Food Allergies and Intolerances: Before ordering, please speak to our staff about your requirements

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