

Gluten free menu

Antipasti

Burrata e pomodorini £9

Burrata mozzarella served with cherry tomatoes (gf)

Insalata di indivie e pere £8.50

Chicory salad with pear served in grain mustard dressing topped with walnuts (gf) (pb)

Calamari freschi e fagioli £14

Squid stew in white wine sauce & garlic served with cannellini beans, topped with rocket salad (gf)

Antipasto toscano £11

A selection of Tuscan cured meats and fine cheeses (gf)

Gamberi e avocado £16

Lightly spiced prawns served with avocado salad (gf)

Crema di patate e porri £7

Potato and leek cream soup served with vegan cheese crouton and truffle oil (gf) (pb)

Fois gras alle mele £18

Goose foie gras medallions served with caramelised apple in port wine sauce (gf)

Pasta

Risotto quaglie e funghi £14

Quail risotto with white mushrooms and parmesan (gf)

Spaghetti all'astice £32

Slightly spiced linguini pasta served with half of lobster & cherry tomatoes (gf)

Risotto zafferano e asparagi £14

Saffron risotto with green asparagus (gf) (pb)

Secondi

Filetto di Branzino alla Livornese £26

Sea Bass fillet in cherry tomato, olives & caper sauce served with sauteed new potatoes & pak choi (gf)

Filetto di salmone £24

Baked salmon fillet served with Venere black rice and tender steamed broccoli in red pepper sauce (gf)

Zuppa di pesce £26

Fish soup with sea bass, mussels, octopus, calamari, clams & langoustine (gf)

Saltimbocca di pollo £22

Chicken breast with sage and Parma Ham in white wine sauce served with mash potatoes & broccoli (gf)

Filetto di manzo al vino rosso £33

8 oz Prime british tenderloin fillet in Chianti wine sauce served with roast potatoes & asparagus (gf)

Bistecca al gorgonzola £33

12 oz Grilled prime sirloin steak in gorgonzola sauce served with potato rosti & bacon green beans (gf)

Dolci

Affogato al caffè £8

Vanilla ice cream served with fresh espresso (gf) (v)

Frutta gratinata £9

Assorted fruits gratinated with Marsala zabaione (gf)

Mousse al cioccolato £8.50

Belgian dark chocolate mousse served with cherry sauce & gold leaf (gf)

Tartufini al cioccolato £9

Homemade chocolate truffles served with chocolate sauce, fresh strawberries & coconut praline (gf) (v)

Semifreddo con fragole £9

Vanilla parfait served with caramelised strawberries and vanilla parfait (gf) (v)