



# FESTA DELLA MAMMA

# Specials

2026

## STARTERS

### TIAN DI SALMONE

*Brandan rost hot smoked salmon, poached salmon and Bloody Mary tian, topped with a lemon and saffron mayonnaise and served with a confit shallot, tomato concassé and smoked caviar dressing*

17

### CROSTINO RICOTTA AL PROFUMO DI PRIMAVERA

*Whipped ricotta cheese with spinach and Amalfi lemon juice on toasted Italian bread, topped with new season asparagus and peas and finished with grated cured free range egg yolk*

16

## MAINS

### GNOCCHI AL FORNO

*Baked gnocchi in a slow cooked onion and bone marrow sauce finished with an Asiago cheese and chive gratin and crispy spiced Italian sausage*

20

### RISOTTO AI PORRI CON MERLUZZO

*Amalfi lemon, roast leek and pea risotto topped with fillet of cod and finished with a spiced smoked mussel and spring onion dressing*

25

## Sides

FOCACCIA *Classic* 8 | *with Garlic Butter* 11 | *with Marinated Tomatoes & Mini Mozzarella* 13  
 CHIPS 6 | TRUFFLE & PARMESAN FRIES 6.95 | BASKET OF BREAD 5.5 | MIXED OLIVES 6.5  
 TOMATO & RED ONION SALAD 6.5 | GARLIC BREAD 4.95 | ROCKET & PARMESAN SALAD 6.5  
 DIPS *Arrabbiata or Sugo* 3

## Drinks Recommendations

**WHITE** *Organic*  
*Collezione Oro Di Siu*  
*Zibibbo 13%*  
*btl £29*

**RED**  
*Anima Mia Barbera d'Asti*  
*D.O.C.G Piemonte 13%*  
*btl £29*

**ROSÉ**  
*Contessa Filomarino*  
*Rosato I.G.P. 13%*  
*btl £29*