



MOTHER'S DAY LUXURY MENU

Price: £55 per person
– includes a small glass of Prosecco as a complimentary welcome.

Opening hours: 12:00 – 17:00

Pre-order and deposit: Once the booking is made, the customer will receive a link to pay a £10 deposit per person, guaranteeing their reservation. Pre-order is required.

An elegant, heartfelt culinary journey curated with love for mothers, by Chef Márcio, combining passion, skill, and devotion to the art of Italian cuisine.

A celebration of land and sea, fine meats, seafood, and signature pasta creations.

Please be aware, a 10% service charge will be added at the end of the bill.

STARTERS

Bruschetta con Formaggio di Capra **Toasted Bread with Goat's Cheese**

Artisan toasted bread crowned with warm goat's cheese, slow-roasted cherry tomatoes, and a gentle veil of truffle honey.

Inspired by the rustic kitchens of northern Italy, where simple, high-quality ingredients are elevated with care to create a delicately balanced starter.

Caprese con Prosciutto di Parma (GF) **Caprese with Parma Ham**

Ripe tomatoes and delicate burrata, layered with thin slices of Prosciutto di Parma, finished with extra virgin olive oil, balsamic reduction, and a homemade green basil salsa.

Inspired by the sun-kissed gardens of Campania, where freshness and simplicity meet sophistication.

Caprese con Salmone Affumicato (GF) **Caprese with Smoked Salmon**

Ripe tomatoes with smoked salmon, finished with balsamic reduction, green basil salsa, and extra virgin olive oil.

Inspired by the northern Italian coastal regions, a refined take on the classic Caprese, where the sea's bounty meets elegant presentation.

STARTERS

Funghi Portobello con Formaggio di Capra (GF)

Portobello Mushrooms with Goat's Cheese

Oven-roasted Portobello mushrooms filled with creamy goat's cheese, served simply to highlight their natural earthy depth.

Inspired by Tuscany's rolling hills and rustic kitchens, celebrating earthy flavours with refined technique.

Melone e Prosciutto di Parma (GF)

Melon with Parma Ham

Sweet seasonal melon and Prosciutto di Parma, a timeless Italian welcome, light and refreshing.

Inspired by Emilia-Romagna, where prosciutto traditions meet the sweetness of sun-ripened fruit.

Anguria e Granchio (GF)

Watermelon and Crab

Fresh watermelon with tender crab meat, seasoned lightly with a touch of pepper.

Inspired by the Mediterranean coastline, balancing delicate seafood flavours with the freshness of summer fruit.

STARTERS

Scaloppine al Vino Bianco (GF)

Escalope in White Wine Sauce

Escalope gently cooked in white wine and butter, brightened with lemon and a discreet hint of fresh pepper.

Inspired by Veneto, where delicate sauces embrace simplicity and elegance.

Gamberoni Fogo do Sul (GF)

King Prawns with White Wine, Herbs and Saffron

King prawns gently roasted with white wine, charlotte onions, green onions, parsley, basil, and saffron, aromatic and refined.

Inspired by southern Italian coastal traditions, capturing the sea's essence with aromatic herbs and saffron.

MAIN COURSES

Filetto di Manzo alla Griglia (8–9 oz) (GF)

Grilled Beef Fillet Steak

Grilled beef fillet steak, finished with goat's cheese on top and a rich Port wine reduction, served with roast potatoes, tender broccoli spears, and baby carrots.

Inspired by northern Italian nobility kitchens, where elegant meats meet refined sauces.

Supplement £8.50

Bistecca alla Griglia (GF)

Grilled Ribeye Steak

9 to 10 oz matured ribeye steak, chargrilled, served with fries and choice of House Fond Brun Peppercorn Sauce or Garlic Butter.

Costolette d'Agnello al Rosmarino (GF)

Rosemary Lamb Cutlets

Tender lamb cutlets in butter, white wine, rosemary and a touch of green sauce, served with roast potatoes, tender broccoli spears and baby carrots.

Pollo Saltimbocca Contemporaneo (GF)

Modern Chicken Saltimbocca

Pan-seared chicken breast layered with crisp prosciutto, finished with shaved Parmigiano and a gentle white wine sauce, served with roast potatoes, tender broccoli spears, and baby carrots.

Inspired by Lazio, combining tradition and finesse in every bite.

MAIN COURSES

Branzino con Mandorle Tostate (GF)

Sea Bass with Toasted Almonds

Sea bass slowly pan-roasted in butter, finished with toasted almonds and a delicate white wine glaze, served with roast potatoes, tender broccoli spears, and baby carrots.

Inspired by the refined kitchens of northern Italy, where simple flavours are elevated with technique and care.

Gamberoni Fogo do Sul – Main (GF)

King Prawns with White Wine, Herbs and Saffron

Pan-roasted in white wine with charlotte onions, green onions, parsley, basil, and saffron, served with roast potatoes, tender broccoli spears, and baby carrots.

Inspired by southern Italian coastal traditions, luxurious, aromatic, and refined.

Salmone alla Fiorentina del Patrono (GF)

Florentine-Style Salmon in White Wine Cream Sauce

Oven-roasted salmon fillet finished with a velvety white wine cream sauce of roasted red peppers, shallot onions, and spinach, served with roast potatoes, tender broccoli spears, and baby carrots.

Inspired by the noble kitchens of Florence, where elegance meets tradition.

PASTA & RISOTTI (GF AVAILABLE)

Tagliatelle al Pollo e Quattro Formaggi

Tagliatelle with Chicken and Four Cheeses

Tagliatelle with tender chicken breast, enveloped in a luxurious creamy white sauce with four cheeses and a touch of white wine, finished with toasted walnuts for a sophisticated, crunchy touch. Served with a small basket of homemade rustic bread.

Tagliatelle con Filetto di Manzo in Fettine

Tagliatelle with Sliced Fillet Steak

Tagliatelle served with thin slices of chargrilled fillet steak, shallot onions, red peppers, roasted tomatoes, fresh herbs, and white wine, finished with grated and shaved Parmigiano Reggiano.

Fettuccine Salmone e Gamberi

Fettuccine with Salmon and Prawns

Fettuccine with salmon and king prawns in a tomato and white wine sauce with roasted plum tomatoes, fresh parsley, fresh basil, fresh chives and a touch of cream. Served with a small basket of homemade rustic bread.

PASTA & RISOTTI (GF AVAILABLE)

Linguini Maestro di Mare

Seafood Linguini

Linguine pasta with New Zealand mussels, common mussels, clams, baby octopus, king prawns and calamari, all cooked in a rich tomato sauce with white wine, garlic, fresh parsley, fresh basil, fresh chives and a touch of fresh chilli. Inspired by Liguria, Sicily & Puglia. Served with a small basket of homemade rustic bread.

Rigatoni Vegetariano al Forno

Baked Vegetarian Rigatoni

Rigatoni with roasted vegetables and portobello mushrooms, lightly spiced with tat chili, white wine, and extra virgin olive oil.

Finished with shaved truffle, accompanied by asparagus or arugula salad with Parmigiano.

Risotto di Pera e Vaniglia

Pear and Vanilla Risotto

Creamy risotto infused with pear and vanilla, finished with truffle honey, served with asparagus or arugula salad with Parmigiano.

Risotto Reale di Truffle

Risotto with Truffle

Creamy Arborio rice enveloped in a delicate white truffle sauce, finished with fine shavings of Parmigiano Reggiano and slices of truffle.

DOLCI ITALIANI – HOMEMADE DELIGHTS

Elegant Sweet Delights

Panna Cotta – delicate and creamy, smooth and velvety texture. Choice of topping: chocolate, raspberry, blueberry, strawberry or passion fruit.

Classic Tiramisù in a Pot – luxurious and creamy, with sponge fingers (savoiardi) soaked in coffee, layers of smooth mascarpone cream, chamarie, finished with cocoa.

- **Brazilian – Creamy Cake in a Pot** – layers of soft cake, smooth cream, fresh berry salsa. Flavours: coconut, strawberry, chocolate, passion fruit and pistachio.

- **Brazilian Trifle in a Pot** – light sponge cake intercalated with delicate custard cream with a hint of nutmeg, mixed berries and strawberry salsa, finished with mascarpone cream and fresh berries on top.

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