

EVO LUZ IONE

STARTER

Peas and mange tout soup with sour cream and balsamic reduction (V)
£10.00

White asparagus with ginger mayo and vegetables (V)
£10.00

Beef steak tartar and melon on parmesan biscuit with avocado ice cream
£14.00

Stuffed squid with "pappa al Pomodoro", prawns, black ink sauce and creamed peas
£14.00

Smoked anchovies, with salicornia, sweet purple potatoes and beetroot ice cream
£12.00

PASTE

Homemade tortellini **3P** (Panna, prosciutto e piselli) (cream, cooked ham and peas)
£13.00

Carnaroli rice parmesan style and parmesan aubergine (V)
£13.00

Handmade Gnocchi with white rabbit ragout and roasted squid
£15.00

Homemade tortelloni with ricotta and artichokes, finished with roasted prawns
£15.00

Homemade ink tagliolini with clams, pesto sauce and cherry tomatoes
£14.00

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MAIN

Mixed sautéed vegetables with dried spinach biscuits (V)
£16.00

Roasted duck breast with an aromatic burnt onion crust and forest berry sauce
£25.00

Rack of lamb wrapped in Caul fat, on a bed of red quinoa served with fried potatoes
£28.00

Monkfish "in potacchio" (Chef's regional recipe)
£30.00

Sea bass fillet with aromatic herbs and served with surprises from the sea
£28.00

SIDES

Selection of homemade bread served with "Cutrera" olive oil from Sicily
£ 3.00

Mixed salad (v)

Grilled vegetables (v)

Steamed vegetables (v)

Roast potatoes (v)

French fries (v)

£ 4.00

5:30pm – 10:30pm

We pride ourselves on using only the finest and freshest products available. All our dishes are freshly prepared; therefore please allow time for preparation once your order has been taken.

We will do our best to accommodate dietary & allergy requirements but we cannot guarantee that the dishes will be free from traces of nuts, wheat and dairy products and that fish product are free from bones.

A 12.50 % discretionary service charge will be added to your bill. All prices are inclusive of VAT at current date.