

PRIMI

Gamberoni Diavola (GF)

Pan-fried king prawns in white wine, garlic and chilli sauce

Asparagi Gratinati (GF)

Oven-baked asparagus in Parma ham and Emmenthal, balsamic vinegar glaze

Bruschetta Paesana (V) (VG)

Toasted artisan bread with garlic, red onion, and extra-virgin olive oil marinated vine tomatoes and sun-dried tomatoes

Arancine Siciliane

Crispy fried rice balls with choice of fillings: beef and pork ragù with mozzarella, or aubergine and mozzarella, or a selection of both. Served with sun-dried tomato, turmeric and almond pesto

SECONDI

Vitello Milanese

Pan-fried best veal escalope in aromatic breadcrumbs and egg, with homemade chipped potatoes and pesto mayonnaise

Zuppa di Pesce (GF)

Swordfish, Palourde clams, squid, Atlantic-caught mussels, and prawns in garlic, pomodoro*, and chilli fish broth

Risotto allo Chef (V) (GF)

Saffron and butter risotto, topped with burrata and caramelised onion

Pizza Tre Stagioni (VG)

Seitan pepperoni, artichoke, shallot mushrooms, vegan mozzarella, tomato

Pizza Quattro Stagioni

Pepperoni, ham, artichoke and shallot mushrooms, mozzarella, tomato

No-Pollo Belmontese (VG)

Pan-fried seitan chicken in pomodoro*, garlic, onion, capers, celery, pine kernels, sultanas, green olives, and basil, with roast rosemary potatoes

DOLCI

Sorbetta Limone (VG) (GF)

Sicilian lemon sorbet

Strudel alle Mele (V*) (VG*)

Warm vegan apple, rum and sultana strudel, served with a choice of fior di latte ice cream or vegan whipped cream

Tortino Cioccolato (GF)

Warm chocolate brownie covered in chocolate sauce and flaked almonds, served with hazelnut ice cream

Tarteletta Mandorla (V)

Warm Sicilian almond and raspberry tart, cherry coulis, fior di latte ice cream

£38.60 per person three-course menu

(V) Vegetarian

(VG) Vegan

(GF) Gluten-free

(V*) Vegetarian option available, please see dish description

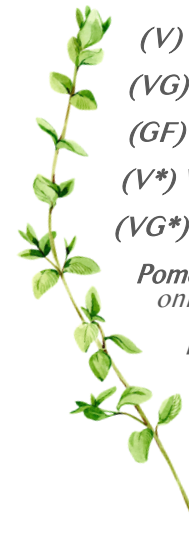
(VG*) Vegan option available, please see dish description

Pomodoro* Homemade Neapolitan-style sauce with plum tomatoes, onions and extra-virgin olive oil

Please note that our kitchen handles wheat flour and other gluten-containing ingredients. While we take every precaution to prevent cross-contamination, we cannot guarantee that all our dishes are completely trace-free

Please ask a member of staff for our allergens guide

A 12.5% service charge will be added to your bill



Olivelli
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