BRUN	CHI	1AM - 4PM —	
Pancakes (V) With butter and maple syrup (add fresh berries or beef bacon £3.50)	10	Eggs Florentine (V) Poached eggs, spinach and oyster mushrooms	11
Avocado On Toast (V) Toasted homemade bread with smashed avocado, sea salt and citrus (Add poached egg £3.50)	8.5	Scrambled Eggs On Toast (V) Served on homemade bread	9.5
Egg Benedict (V)	12	Smoked Salmon Cream Cheese (V) Served on homemade bread	9
Poached eggs, dry aged beef slices and avocado mash Eggs Royale (V) Poached eggs, smoked salmon and mascarpone cheese	12	Brunch Platter (V) Scrambled eggs, mushroom, sliced avocado smoked salmon or beef bacon	10

	— STA	RTER —	
Caprese De Burrata (V/GF) Burrata with heritage tomato	12.8	Burrata & Truffle Arancini (V) Rice balls stuffed with mozzarella and truffle oil	11.9
Bruschetta Italiana (V/VG) Toasted homemade ciabatta bread served with datterino tomatoes, basil	7.9	Fritto Misto Di Mare Deep fried breaded seafood mix	15.9
Garlic Bread (V) Garlic and rosemary bread	7.95	Beef Meatballs In Tomato Sauce (GF) Beef meatball cooked in rich tomato sauce	10.2

MAIN C	COURSE
Pan Roasted Sea Bass Fillet With Lemon & Caper Sauce (GF) 24.5 Pan roast sea bass fillet, tenderstem broccoli & fresh cream	Chicken Milanese With Gremolata 20.5 Deep fried breaded chicken breast with parsley, lemon zest & garlic
Seafood Risotto Mix seafood cooked in carnaroli rice & bisque sauce	Braised Lamb Shank Slow cooked lamb shank served with cheese polenta mash
Rib Eye Steak With Wild Mushroom Sauce (GF) 30.95 Roast Rib eye steak with mushroom sauce & roast potatoes	Cauliflower Steak With Pomegranate (V/VG/GF) Pan fried cauliflower steak marinated in tahini with Pomegranate dressing

PIZZA —	
Margherita (V) Tomatoes, basil and buffalo mozzarella	11.9
Pulled Beef Tomatoes, buffalo mozzarella, baby spinach, pulled beef rocket and shaved parmesan	16.9
La Fenice Capricciosa Tomatoes, mozzarella, roast chicken breast, mushrooms, artichoke & olives	18.2
Meatballs Tomatoes, mozzarella and beef meatballs	17.5
4 Cheeses (V/GF) Mozzarella, gorgonzola, goat cheese and parmesan	16.5
Diavola Tomatoes, mozzarella, chilli and salami	17.5

PASTA		
Cacio E Pepe (V) Spaghetti served with classic cheese & black pepper sauce	14.5	
Truffle & Burrata Tortellini (V) Hand closed tortellini stuffed with burrata & truffle with butter & Sage	18.5 sauce	
Tagliatelle Beef Ragu Fresh tagliatelle with beef ragu	17.5	
Spaghetti Beef Carbonara Spaghetti with eggs mix, parmesan & dry aged beef	19.9	
Pappardelle Prawns Fresh eggs pappardelle with king prawns, garlic, chilli & bisque sauc	20.9 e	
Seafood Linguine linguine served with mix seafood and cherry tomatoes	21.5	
Spaghetti Meatballs Spaghetti with beef meatballs in tomato sauce	18.5	
Tagliatelle Al Aglio, Olio E Pepperoncino (V/VG) Spaghetti with garlic, oil and chilli flakes	12.9	

	SII	DES —	
Rocket & Parmesan Salad (V/VG/GF)	6.5	Tenderstem Broccoli (V/VG/GF) Tenderstem broccoli with garlic, lemon and chilli	6.9
Rocket and parmesan shavings		Potato Fries (V/VG)	5.9
Roasted Potatoes (V/VG/GF)	6.9	Homemade potato fries	
Salt & rosemary roasted potatoes		Truffle & Parmesan Fries (V/VG)	8.5
		Homemade potato fries with truffle oil and parmesan	