



EVO LUZ IONE

Winter Menu 2016 - 2017

starters

Savoy cabbage soup served with fried sage
Zuppa di cavolo verza accompagnata da salvia frita
£ 8.00

Red mullet stuffed with wild mushrooms and served on a rosemary flavoured aubergine cream
Triglie farcite con funghi selvatici servite su crema di melanzane al rosmarino
£ 19.00

Roasted scallops with Jerusalem artichokes, oyster leaf and beetroot mayonnaise
Capesante arrostate con topinambur, foglie d'ostrica e maionese alla barbabietola
£ 18.00

Beef terrine with orange flavoured fennel jelly and green tomato compôte
Terrina di manzo con glassa al finocchio, profumo di arancio, e composta di pomodori verdi
£ 14.00

Ricotta cream with an orange flavoured tomato sauce, fried leek, vanilla olive oil and crispy pan brioche
Crema di ricotta su salsa di pomodoro all'arancio, porro fritto, olio alla vaniglia e crumble di pan brioche
£ 12.00

pasta and risotto

Homemade egg tagliatelle with wild boar ragout
Tagliatelle all'uovo al ragù di cinghiale
£ 15.00

Piedmontese tortelloni style with porcini sauce
Tortelloni alla piemontese con salsa ai porcini
£ 18.00

Crab stuffed ravioli on a Jerusalem artichokes sauce
Ravioli ripieni di granchio serviti con salsa di topinambur
£ 18.00

Gragnano spaghetti with sea food carbonara sauce
Spaghetti di Gragnano alla carbonara di mare
£ 18.00

Risotto with broccoli, sweet garlic cream and ricotta ice cream
Risotto ai broccoletti con crema d'aglio dolce e gelato di ricotta
£ 15.00

We pride ourselves on using only the finest and freshest produce 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 dishes will be free from traces of nuts, wheat and dairy products and that fish products are free from bones.

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



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main courses

Steamed hake on a bread and tomato sauce
Nasello al vapore su salsa di pane e pomodoro
£ 21.00

Roasted roll Dover sole with broccoli and porcini mushrooms
Roulade di sogliola arrostita con porcini e broccoletti
£ 25.00

Beef Wellington with Brussels sprouts
Filetto di manzo alla Wellington con cavoletti di Bruxelles
£ 28.00

Rack of lamb in a crispy thyme crust and garlic sauce
Carré di agnello in crosta di timo e salsa all'aglio
£ 26.00

Skewer of mixed grilled meats and vegetables Marchigiana style
Spiedino di carni e verdure miste alla Marchigiana
£ 23.00

Hot mixed vegetables salad with garlic sauce
Insalata calda di verdure con salsa all'aglio
£ 15.00

side orders

Mixed salad
Green salad
Grilled vegetables
Steamed vegetables
Roast potatoes
French fries

£ 4.00

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

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