



EVO LUZ IONE

Spring menu 2017

starters

Sicilian cherry tomato and basil soup (V)

Zuppa di pomodorini siciliani e basilico

£ 8.00

Smoked duck breast with rocket salad, parmesan cheese, olive oil and lemon dressing

Petto d'anatra affumicato con rucola, parmigiano e limone

£ 11.00

Ricotta cream with dry black olives, sun-dried tomato, orange jelly and edible flowers (v)

Il giardino di ricotta

£ 11.00

Razor clams salad with peas, black-eyed beans, melon, crispy bacon and orange flavour

Insalata di cannolicchi con piselli, fagioli dall'occhio, caviale di melone, lardo croccante e profumo di arancio

£ 12.00

Basket bread with roasted prawns and Pecorino cheese fondue

Tortino di formaggio alla marchigiana con gamberi arrostiti e salsa di pecorino

£ 12.00

pasta

Lamb ragout lasagne

Lasagne al ragù d'agnello

£ 12.00

Roman-style paccheri cheese and pepper (V)

Paccheri cacio e pepe

£ 12.00

Homemade tagliolini with taggiasche olives sauce, cherry tomatoes and aromatic breadcrumbs (V)

Tagliolini freschi con olive taggiasche, pendolini e pane aromatico

£12.00

Nettle risotto with fried zucchini flowers (V)

Risotto all'ortica con fiori di zucca fritti

£ 12.00

Potato gnocchi stuffed with ricotta cheese and pesto sauce, seasoned with squids ragout

Gnocchi di patate con ricotta, pesto e salsa di calamari

£ 14.00

Shellfish ravioli with mangetout peas and rocket salad

Ravioli ripieni di crostacei con taccole e rucola

£ 14.00

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 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

Our chef's Parmesan aubergine
Melanzane alla parmigiana dello Chef
£ 13.00

Grilled veal ribs with barbecue sauce and vegetables
Costine di vitello alla griglia con salsa barbecue e verdure
£ 18.00

Wild rabbit cooked in Verdicchio wine with wild fennel and mix vegetables
Coniglio in porchetta con salsa al vino bianco e verdure
£ 20.00

Amberjack fillet with pistachio crust in "amatriciana" sauce
Filetto di ricciola in crosta di pistacchio con sugo all'amatriciana
£ 24.00

Stew beef fillet with green peppercorn, grilled leek and peppers
Filetto di manzo al pepe verde con porro grigliato e peperoni
£ 26.00

sides

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

Mixed salad
Green salad
Grilled vegetables
Steamed vegetables
Roast potatoes
French fries
£ 4.00