



# EVO LUZ IONE

## Summer Menu 2017

5:30 pm - 10:30 pm

### starters

Sicilian cherry tomato and basil soup served with green tomato ice cream (V)  
Zuppa di pomodorini siciliani con gelato al pomodoro verde  
£ 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 caviar, crispy bacon served on orange flavouring  
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 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

Spaghetti cheese and pepper (V)  
Spaghetti 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

Gnocchi stuffed with ricotta and pesto sauce, seasoned with squids ragout  
Mezzelune 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



# EVO LUZ IONE

## Summer Menu 2017

5:30 pm - 10:30 pm

### main courses

Our chef's Parmesan aubergine  
Rivisitazione delle melanzane alla parmigiana  
£ 13.00

Grilled ribs of veal 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