RISTORANTE FIGO ITALIANO

Set Menu

3 courses
£55 per person

GLASS OF PROSECCO ON ARRIVAL

Starters

CAPRESE *V*
Buffalo mozzarella with heritage tomatoes and fresh basil.

MELANZANE ALLA PARMIGIANA
Baked aubergine with mozzarella, tomatoes and Parmesan.

CALAMARI
Deep-fried squid with tartare sauce and lemon.

CARPACCIO
Thinly sliced premium cured Italian beef fillet with wild rocket, shaved Parmesan and a squeeze of fresh lemon.

AL FORMAGGIO
Pizza bread with mozzarella and garlic.

ZUCCHINI FRITTI
Courgettes fried in semolina flour, served with tartare sauce.

ARANCINI
Crispy rice balls with truffle and Taleggio, served with Pecorino fondue.

Mains

LASAGNA AL FORNO
Layered egg pasta with minced beef, béchamel sauce, tomatoes and mozzarella.

GNOCCHI AL GORGONZOLA
Potato gnocchi with roasted squash purée and creamy Gorgonzola fondue, finished with toasted walnuts.

PASTA DELLA NONNA *V*
Fresh Neapolitan tube pasta with aubergine, tomato and ricotta, finished with crushed pistachios.

PIZZA CASERTA
Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami.

PENNE POLLO
Penne with roasted chicken, courgette and spinach in a light Parmesan cream sauce, finished with lemon zest and fresh herbs.

TAGLIATELLE GAMBERI
Fresh tagliatelle with king prawns and chilli in a rich shellfish bisque, finished with parsley and lemon zest.

PIZZA BUFALINA *VE*
Buffalo mozzarella, tomato sauce, basil and extra virgin olive oil.

FILETTO DI SPIGOLA
Pan-seared seabass fillet with silky tomato coulis, zesty ricotta mousse, steamed cauliflower and olive crumble.

POLLO ALLA MILANESE
Breaded chicken breast served with spaghetti in a tomato sauce..

SPAGHETTI POMODORO *VE*
Spaghetti with cherry tomatoes, fresh basil and extra virgin olive oil.

Desserts

TIRAMISU
Our traditional tiramisu.

ITALIAN GELATO
A selection of Italian ice cream.

PROFITEROLES
Choux pastries filled with cream and topped with chocolate sauce.

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 13.5% will be added to your bill. Table allocation is for one-hour-and-a-half.