

# Graduation

3 COURSES | 41.00

A complimentary glass of fizz for everyone, let's raise a toast to the future.

## To Start

**GUSTO DOUGH PETALS™** V  
with garlic, parsley and garlic butter

**BEEF FRITTO\***  
slow-cooked beef, breadcrumbed and fried until golden,  
with spicy 'nduja and chive oil

**CRISPY LEMON & PEPPER CALAMARI\***  
in a light, golden, crispy batter, served with roasted garlic aioli

**WILD MUSHROOMS** V  
in a garlic cream sauce with crispy shallots  
and toasted Puglian bread

## Mains

**PORK CUTLET**  
served with creamy cannellini and butter beans,  
sautéed kale and sweet potato crisps\*

**RIGATONI ARRABBIATA** VG  
with tomato, red chilli and fresh basil  
• add chicken | add pepperoni +2.00  
• add prawns +2.50

**HONEY, LEMON & THYME CHICKEN**  
pan-roasted chicken breast, served with charred  
vegetables and homemade almond romesco sauce

**PAN-FRIED SEABASS**  
on a bed of peperonata with seasonal greens  
• add an extra fillet +3.50

**CRAB LINGUINE**  
in a rich lobster bisque, finished with lemon,  
dill and red chilli  
• add prawns +2.50

**230G RIB-EYE**  
rib-eye, with skin-on fries\* and roasted garlic aioli  
*We recommend medium*  
enjoy with  
• peppercorn sauce | red wine sauce +2.75

## Additional Sides

**ITALIAN FRIED COURGETTES\*** V 5.75  
lightly battered, fried until golden

**SKIN-ON FRIES\*** VG 5.25  
with our Italian seasoning  
• upgrade to Gran Moravia and truffle oil +0.50

**ROAST POTATOES** VG 5.50  
garlic, rosemary and sage potatoes

**PEPERONATA** VG 5.75  
slow-roasted red peppers in a spiced tomato and caper sauce

**SEASONAL GREENS** VG 5.50  
sautéed cavolo nero, kale and spinach with  
extra virgin olive oil and toasted almonds

**ROCKET & GRAN MORAVIA SALAD** V 5.00  
rocket salad with shaved Gran Moravia  
and aged balsamic

**INVISIBLE SIDE** 2.00  
Every donation supports our charity partner FareShare  
in creating and sharing ten meals to help fight hunger

## Desserts

**ITALIAN GELATO** V  
choose three scoops from Madagascan vanilla, chocolate VG,  
salted caramel or strawberries and cream

**LIMONCELLO CHEESECAKE** VG  
velvety cheesecake infused with Limoncello,  
served with a vibrant, tangy lemon sauce

**DARK CHOCOLATE MOUSSE** V  
silky dark chocolate mousse, finished with a drizzle of extra  
virgin olive oil, toasted almonds, and a sprinkle of sea salt

**TIRAMISU** V  
we'll bring out a brimming bowl of this richly layered dream  
of an Italian classic and serve you a scoop at your table

V Vegetarian VG Vegan

**Allergen Information**  
Please inform your server of any allergies or dietary requirements  
before ordering. While we take every care to avoid cross-contamination,  
all dishes are prepared in a kitchen where allergens are present.  
We cannot guarantee that any item is completely free of allergens.  
A full allergen guide is available on request.

\*Due to our cooking processes and kitchen set up there is a potential risk of  
cross-contamination. This includes our recipes without intentional gluten ingredients  
for our pizza bases and pastas, and any items which are deep fried. Therefore these  
may not be suitable for those with severe allergies or strict dietary requirements.

Find out more about how we support our charity partner FareShare and how your  
donations make a difference here: [FareShare.org.uk](https://www.fareshare.org.uk)

A discretionary 12.5% service charge will be added to your bill.