

# FIUME

## MENU PO

3 Courses: £27.00

### STARTERS

Green Soup (v)

Charred Mackerel with Salsa Verde

Meatball, 'Nduja, Burrata, Pappa Al Pomodoro

### MAINS

Tagliolini Tomato Sauce, Grana Padano Riserva (v)

Grilled Sea Bream, Purple Broccoli, Salsa Verde

Welsh Lamb Ragú Tagliolini

### DESSERTS

Tiramisú (v)

Selection of Ice Cream and Sorbets (v)

Mangia e Bevi

Please speak to a member of staff if you have any allergies or intolerances.  
Please note these menus are subject to change due to seasonality and produce availability.  
All prices are inclusive of VAT and a discretionary 12.5% of service charge will be added to your bill.

# FIUME

## MENU TIBER

3 Courses: £35.00

### STARTERS

Burrata Tortelli, Hazelnuts, Grana Padano (v)

Courgette Flower, Anchovies, Mozzarella

Tuna Battuta, Grapefruit, Almond

Antipasto All'Italiana

### MAINS

Basil Pesto Lasagna (v)

Cod Guazzetto

Grilled Sea Bream, Purple Broccoli, Salsa Verde

Pot Roasted Chicken Breast, Mushroom & Herb Sauce

### DESSERTS

Tiramisú (v)

Selection of Ice Cream and Sorbets (v)

Torta Caprese (v)

Panna Cotta, Wild Berries

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## MENU ARNO

4 Courses: £50.00

includes bread, side dishes & teas/coffees

### CHEF'S SELECTION OF CICHETTI AND ANTIPASTI TO SHARE

#### PRIMI

*Served with a selection of breads*

Minestra Verde (v)

Basil Pesto Lasagna (v)

Scottish Crab, Amalfi Lemon Risotto

Welsh Lamb Ragú Strascinati

#### SECONDI

*served with a selection of side dishes*

Aubergine Parmigiana (v)

Grilled Sea Bream, Purple Broccoli, Salsa Verde

Cod Guazzetto

Pot Roasted Chicken Breast, Mushroom & Herb Sauce

#### DOLCI

*served with your choice of coffee or tea*

Tiramisú (v)

Panna Cotta, Wild Berries

Torta Caprese (v)

Mangia e Bevi

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