

CICCHETTI

Fried olives, smoked beef, provolone

Avocado & chickpea dip, crudités **pb**

Zucchini fritti, lemon aioli **pb**

STARTERS

Pumpkin soup, seeds, aged balsamia **pb**

Burrata, tomato, basil **v**

Veal tonnato, caper, salsa verde

Calamari fritti, chilli, lemon aioli

CARPACCIO&TARTARE

Seabass carpaccio, pomegranate, straciatella

Salmon tartare, avocado, pickled onions

Beef carpaccio, Venetian dressing, parmesan

SALADS

Kale, chickpea, fennel, grapefruit, parmesan **pb**

Little gem sprouts, avocado, cherry tomato **pb**

Beetroots, rocket, beluga lentils, ricotta **v**

Add Chicken / Avocado

PIZZA

Black truffle, zucchini flowers, ricotta **v**

Quattro formaggi wild mushrooms, **v**

Buffalo mozzarella, tomato, oregano **v**

Prosciutto San Daniele, rucola, burrata

Bresaola, rocket, straciatella

PASTA & RISOTTO

Tagliolini Cacio e Pepe **v**

Garganelli bolognese

Pumpkin ravioli, brown butter, sage **v**

Risotto, wild mushrooms, parmesan **v**

Linguine lobster, chilli, tomato, basil

WOOD & CHARCOAL

Eggplant parmigiana **v**

Chicken paillard, rocket, cherry tomato

Branzino, clams, tomato, basil "guazzetto"

Lamb chops, caponata, aged balsamic

Beef fillet, grilled vegetable mushroom sauce

SIDES

Roast potato, rosemary **v** Rocket & Parmesan **v**

Sauteéd spinach **pb** Vegetable caponata **pb**

SUNDAY FEAST BRUNCH

Every Sunday 11:30 - 15:00

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredient. There is a discretionary 13 per cent service charge added to your bill. All above prices are inclusive of VAT. v = vegetarian | pb = plant based