

Nibbles

FOCACCIA <i>Homemade Focaccia</i>	5
CESTINO DI PANE <i>Artisan Bread Selection</i>	7
OLIVE SICILIANE <i>Sicilian Olive with Herbs</i>	4.5
TAGLIERE DI AFFETTATI (x2 ppl) <i>Cured Meat Board with Carasau Bread</i>	22

Starter

MELANZANE ALLA PARMIGIANA <i>Aubergine Parmigiana made with Tomato Sauce</i>	9
INSALATA DI BARBABIETOLE <i>Cubed Red Beetroot, Goat Cheese Walnuts and Thyme Crumble</i>	11
CARPACCIO DI TONNO <i>Seared Tuna with Saffron and Orange Dressing</i>	16
CALAMARI FRITTI <i>Fried Calamari with Mousse of Fresh Ricotta Cheese, Lime and Black Pepper</i>	12
TARTARE "SOLO" <i>Aged Beef Fillet Steak Tartare, Valrhona Cocoa, Cured Egg Yolk, Pantelleria's Caper Berries, Barolo Pickels</i>	21

Pasta

RIGATONI ALLA NORMA <i>Rigatoni Pasta with Fried Aubergine, Tomatoes And Sicilian Salted Ricotta Cheese</i>	13
TAGLIATELLE ALLA BOLOGNESE <i>Tagliatelle With Slow Cooked Hertfordshire Beef Shine Ragout</i>	14
RISOTTO AI GAMBERI E CACIOCAVALLO each <i>Carnaroli Rice, Caciocavallo Cheese, Prawn Tartare, Thyme Crumble, Chicory (min 2 ppl)</i>	21
AGNELLO A LETTO <i>Fresh Open Raviolo With Slow Cooked Lamb Shoulder, Fried Sardinian Artichoke, Dark Chocolate Bean Shaving</i>	20



Mains

BISTECCA DI CAVOLFIORE ve Cauliflower, Beluga Lentils, Cauliflower's Puree, Marmite Sourdough Crumb	17
BRANZINO IN VACANZA Pan Fried Seabass Fillet, Sicilian Salmoriglio Dressing, Sauteed Tender-stem Broccoli	21
SALMONE IN PADELLA Pan Fried Salmon Fillet, Ratatouille and Salsa Verde	21
FILETTO ALLA ROMANA Aged Beef Fillet with Pecorino Romano Cheese Mousse, White & Green Asparagus, with or without Pork Crispy Guanciale	33
ORECCHIA D' ELEFANTE Pan-Fried Breaded veal Cutlet, Rocket and Cherry Tomatoes Salad	24

Sides

BROCCOLI Tender Broccoli Sauteed with Ginger and Chili	6
ASPARAGI MENTA & LIMONE Asparagus Sauteed with Mint and Lemon	7
SPINACI IN PADELLA Spinach Sauteed	5
INSALATA MISTA Italian Mixed Leaf Salad	5
FRENCH FRIES	5
PARMESAN & TRUFFLES FRIES	6



Dessert

FRITTELLE AL PISTACCHIO Fried Doughnuts Filled with Pistachio Cream Topped with Dark Chocolate Ganache	8
OPS, I DROPPED MY LEMON TART Lemon Curd, Italian Meringue, Lemon Balm Cress	8
TIRAMI - SUD Sicilian Amaretto Cream, Baileys and Coffee Lady Finger, Valrhona Cocoa Powder	8
PASSION FRUIT CHEESECAKE Passion Fruit Cheesecake, Limoncello, Crumble	8
TAGLIERE DI FORMAGGI (X2 ppl) (Cheese Board with Red Onion Chutney)	20

v = Vegetarian ve = Vegan



Please ask your waiter if you require any information regarding allergies or intolerances. All dishes may contain traces of NUTS. All prices are inclusive of current rate of VAT A discretionary rate of 12.5% will be added to the bill.

