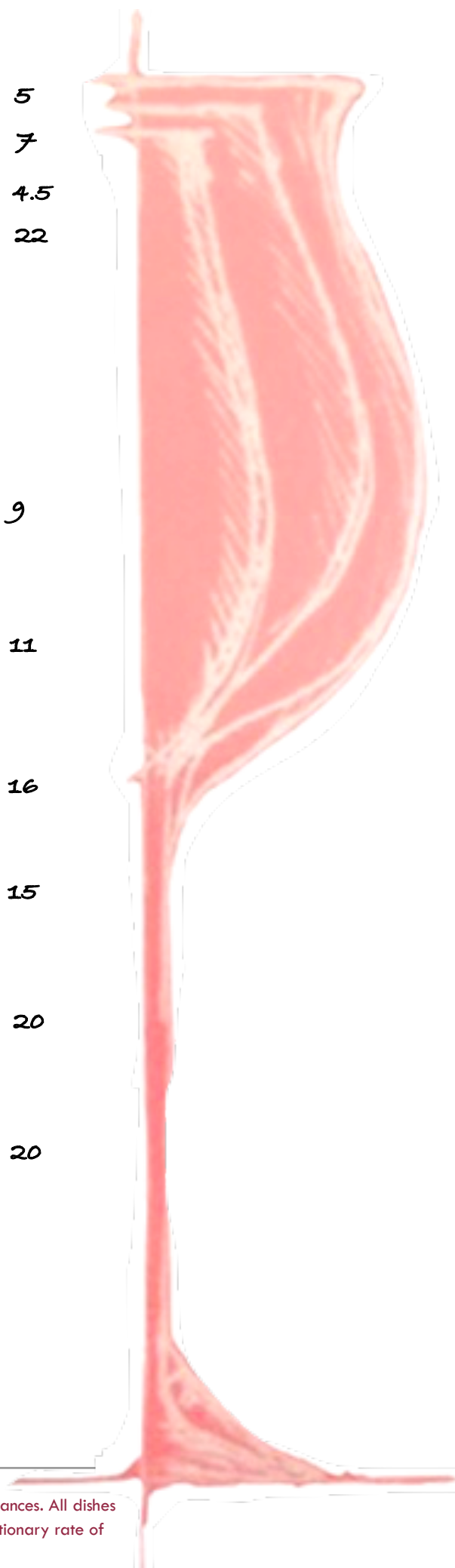


Nibbles

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

MELANZANA AFFUMICATA <i>ve</i> <i>Smoked Aubergine, Cherry Tomatoes, Panko Crumb</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
SPIEDINI DI GAMBERI <i>Prawn Skewers with Salmoriglio Dressing</i>	15
INSALATA DI POLPO <i>Octopus, Purple Potatoes, Celeriac Puree, Olives</i>	20
TARTARE DI MANZO <i>Raw Beef, Egg Yolk, Capers, Anchovies Fillet, Parsley Mayo, Frisee Salad</i>	20



Pasta

RIGATONI ALLA NORMA 13
Rigatoni Pasta with Fried Aubergine, Tomatoes And
Sicilian Salted Ricotta Cheese

TAGLIATELLE ALLA BOLOGNESE 14
Tagliatelle With
Slow Cooked Hertfordshire Beef Shine Ragout

AGNELLO A LETTO 20
Fresh Open Raviolo With Slow Cooked Lamb Shoulder,
Fried Sardinian Artichoke,
Dark Chocolate Bean Shaving

RISOTTO AI GAMBERI E CACIOCAVALLO each 21
Carnaroli Rice, Caciocavallo Cheese, Prawn Tartare,
Thyme Crumble, Chicory (min 2 ppl)

LINGUINE ALL'ASTICE 28
Linguine with Lobster, Datterino Tomatoes and Basil



Mains

ORTO NEL PIATTO ve	17
<i>Smoked cauliflower, Aubergine, Courgette, Pepper Sauce</i>	
BRANZINO IN VACANZA	21
<i>Pan Fried Seabass Fillet, Sicilian Salmoriglio Dressing, Sautéed Tender-stem Broccoli</i>	
SALMONE IN PADELLA	21
<i>Pan Fried Salmon Fillet, Ratatouille and Salsa Verde</i>	
ORECCHIA D' ELEFANTE	24
<i>Pan-Fried Breaded Veal Cutlet, Rocket and Cherry Tomatoes Salad</i>	
FILETTO ALLA ROMANA	33
<i>Aged Beef Fillet with Pecorino Romano Cheese Mousse, White & Green Asparagus, with or without Pork Crispy Guanciaie</i>	

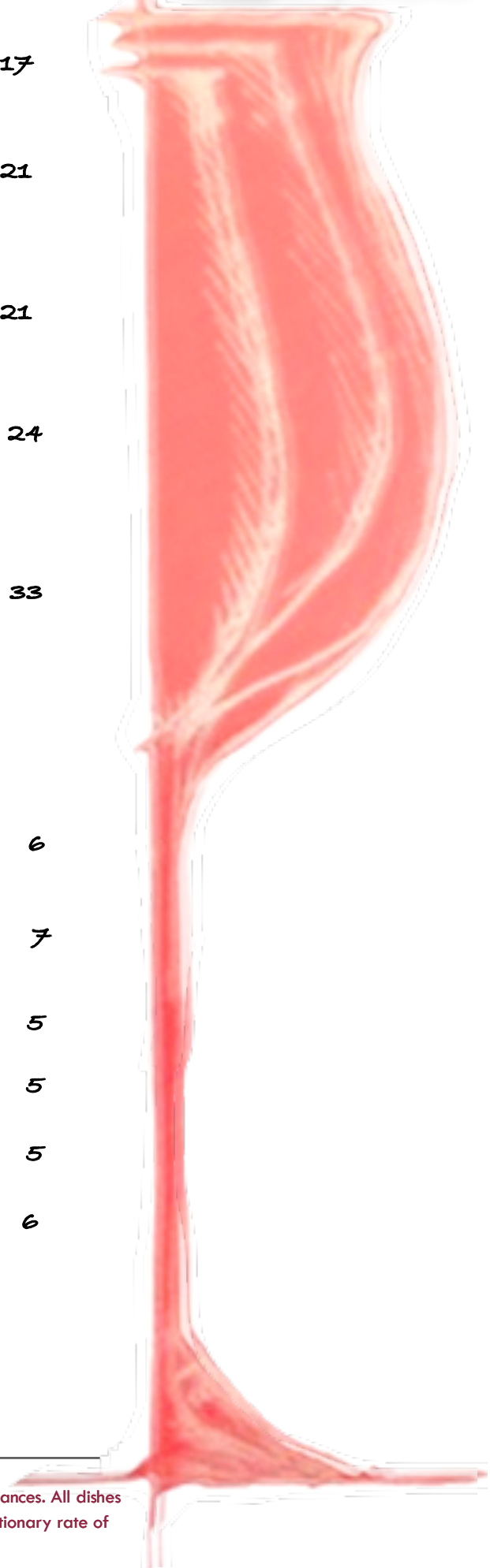
Sides

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

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.



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

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