

Nibbles

OLIVE SICILIANE Sicilian Olive with Herbs	4.5
FOCACCIA Homemade Focaccia	5
ZUCCHINE FRITTE ✓ Fried Courgette with Sriracha Mayo	6
CESTINO DI PANE Artisan Bread Selection	7
TAGLIERE DI AFFETTATI (X2ppl) Cured Meat Board with Carasau Bread	22

Starter

MELANZANA AFFUMICATA ✓ Smoked Aubergine, Cherry Tomatoes, Panko Crumb	9
ZUPPA DI ZUCCA ✓ Butternut Squash Soup	9
INSALATA DI BARBABIETOLE ✓ Cubed Red Beetroot, Goat Cheese Walnuts and Thyme Crumble	11
STRACOTTO DI CODA Slow Cooked Ox-Tail, Parsnip Pure and Roasted Parsnip	12
CALAMARI FRITTI Fried Calamari with Aioli Mayo and Fresh Lime	14
CAPELANTE SCOTTATE Pan-Fried Scallops, Saffron Sauce, Jerusalem Artichoke Pure	21

Calici



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

Pasta

RIGATONI ALLA NORMA <i>v</i> Rigatoni Pasta with Fried Aubergine, Tomatoes And Sicilian Salted Ricotta Cheese	13
TAGLIATELLE ALLA BOLOGNESE Tagliatelle With Slow Cooked Hertfordshire Beef Ragout	14
AGNELLO A LETTO Fresh Open Raviolo With Slow Cooked Lamb Shoulder, Fried Sardinian Artichoke, Dark Chocolate Bean Shaving	20
SPAGHETTI COLATURA DI ALICI E BOTTARGA Spaghetti with Anchovies Extract and Bottarga	21
RISOTTO ALLA MILANESE CON OSSOBUCCO Saffron Risotto with Slow Cooked veal Shank and Gremolada	23



Mains

ORTO NEL PIATTO <i>ve</i>	17
Smoked Cauliflower, Aubergine, Courgette, Pepper Sauce	
BRANZINO IN VACANZA	21
Pan Fried Seabass Fillet, Sicilian Salmoriglio Dressing, Sauteed Tender-stem Broccoli	
HALIBUT	23
Pan Fried Halibut with Pumpkin Puree and Mushroom	
FEGATO ALLA VENEZIANA	20
Calf's Liver served with Mash Potato and Caramellized Onion	
ORECCHIA D' ELEFANTE	24
Pan-Fried Breaded Veal Cutlet, Rocket and Cherry Tomatoes Salad	
CERVO	34
Venison, Mushroom Mousse, Heritage Carrots and Red Wine Sauce	

Sides

SPINACI IN PADELLA Spinach Sauteed	5
INSALATA MISTA Italian Mixed Leaf Salad	5
FRENCH FRIES	5
PARMESAN & TRUFFLES FRIES	6
BROCCOLI	6
Tender Broccoli Sauteed with Ginger and Chili	
PATATA DOLCE BRUCIATA	6
Burned Sweet Potato with Toasted Almond	

v = Vegetarian ve = Vegan



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
TORTINO AL CIOCCOLATO Chocolate Fondant with White Chocolate Sauce and Mix Berries Compote	8
TAGLIERE DI FORMAGGI (X2 ppl) (Cheese Board with Red Onion Chutney)	20

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