



## INSALATE

### LATTUGA • 14

Baby gem lettuce, herb croutons, aged pecorino

### PERE E NOCI • 16

Pear and toasted walnut salad, baby spinach, Gorgonzola

### POLPO • 25

Grilled octopus, ratte potatoes, olives, capers, lemon parsley dressing

### CAVOLO RICCIO • 14

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

## CRUDO

### TONNO • 22

Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

### SPIGOLA • 22

Sea bass carpaccio, green tomato, pink peppercorns, spring onions dressing

### CARPACCIO MANZO • 20

Black angus carpaccio, chiodini, mustard & pink peppercorns, Parmesan shavings

## ANTIPASTI

### CRUDITE • 12

Seasonal vegetable crudités, fresh herb mayonnaise

### ARANCINI • 12

Beef bolognese & smoked scamorza, roasted tomato sauce

### FRITTURA • 24

Deep fried squid, pink prawns, zucchini, lemon aioli

### VITELLO TONNATO • 21

Veal magatello, tuna anchovy cream, green bean & fennel salad

## PIZZETTE

### MARGHERITA • 12

Mozzarella di bufala, tomato sauce, basil oil

### TARTUFO • 26

Truffled mascarpone, caramelised onion, truffle shavings

### MARINARA • 14

Datterino tomato sauce, anchovies, fresh oregano

### PICCANTE • 16

Spiced nduja sausage, grilled red peppers, stracciatella

## PASTA

### AGNOLOTTI • 18

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

### SCOGLIO • 28

Mezzi paccheri, Neapolitan seafood stew, Amalfi lemon

### SORRENTINA • 20

Homemade potato gnocchi, buffalo mozzarella, San Marzano tomato, fresh basil

### TORTELLI • 22

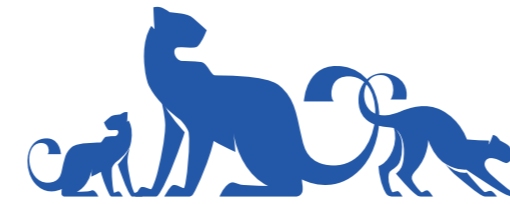
Ham & mascarpone tortelli, fresh peas, beef jus

### ASTICE • 48

Half native lobster, linguine, lobster reduction

### PESTO • 22

Casarecce, Genovese pesto, green beans, confit potatoes



## PRANZO DELLA DOMENICA

*Sunday specials designed to be shared family-style*

### BURRATA • 32 (300gr)

Marinated heirloom tomatoes, basil, balsamic dressing

### PROSCIUTTO E MELONE • 29

Sicilian cantalupo melon, Parma ham DOP Massimo Spigaroli

### CANNELLONI • 32

Gratinated spinach & ricotta cannelloni, roasted tomato sauce

### GRIGLIATA DI PESCE • 68

Grilled prawns, sea bass, octopus, baby squid, lemon & paprika aioli

### AGNELLO IN CROSTA • 88

Pistachio crusted rack of lamb, violin courgette

### GALLETTO ARROSTO • 66

Whole roasted corn-fed chicken, rosemary ratte potatoes

### BOMBOLONI • 4 (per piece)

Brioche buns, pistachio, chocolate & vanilla

### TIRAMISU FAMIGLIA • 38

Ladyfingers, mascarpone cream, espresso

### GELATO MANTECATO • 28

Freshly made fior di latte ice cream, chocolate sauce & toppings

## PESCE

### BRANZINO • 48 (150gr)

Wild sea bass fillet, heirloom tomato confit, Tropea red onion, balsamic reduction

### ORATA • 86 (1kg)

Whole line-caught sea bream, citrus & black pepper marmalade

### SOGLIOLA • 68 (700gr)

Sautéed Dover sole, lemon brown butter, chopped capers

## CARNE

### MILANESE • 52 (300gr)

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

### BISTECCA FIORENTINA • 145 (1.2kg)

40 day dry aged Vacca Rossa Padana beef T-bone

### FILETTO • 48 (250gr)

Frisona beef fillet, confit cherry tomatoes, carrots & herb pesto

## CONTORNI

### POLENTA • 9

Grilled corn polenta, roasted bell peppers

### CAPONATA • 12

Mixed vegetables, pinenuts, olives, capers & raisins

### FAGIOLINI • 12

Green beans, garlic, peperoncino oil

### FRITTE • 15

Truffle fries, chives, paprika, truffle mayonnaise

### PUREA PATATE • 10

Parmesan mashed potatoes

### SPINACI • 12

Sautéed baby spinach, preserved lemon zest

## FORMAGGI

### TAGLIERE • 14

Artisanal Italian cheese selection

### PARMIGIANO RISERVA • 16

36 month DOP Parmesan, acacia honey, aged balsamic

### TOMINO TARTUFO • 22

Grilled Tomino, shaved truffle, acacia honey, crispy carasau bread

## PASTICCERIA

### BOMBA ALASKA • 14

Vanilla & strawberry ice cream, toasted Italian meringue

### FRUTTA • 12

Marinated seasonal fresh, fruits salad, citrus sorbet

### MARITONZO • 14

Brioche buns, chocolate custard, Chantilly cream

### GIANDUJA • 14

Hazelnut chocolate bar, praline crunch

### TIRAMISU • 15

Ladyfingers, mascarpone cream, espresso

### CREMACOTTA • 15

Vanilla cremacotta, pistachio ice cream

### MERINGATA • 14

Crispy meringue, clementine sorbet, lime cream

### FRAGOLE • 14

Strawberries, basil lemon sorbet, Chantilly cream

## GELATO

### ICE CREAM • 3 (per scoop)

Vanilla · Pistachio · Chocolate  
Tiramisu · Rocher · Negroni

*For allergy information please ask a member of staff for our Food Allergen Information Card.  
Prices are VAT inclusive and a discretionary 15 % service charge will be added to your bill.*