

Home-Made Focaccia with Sicilian Olive Oil	6.5	24 Month Prosciutto di Parma	9
House mixed Nuts	8	Grilled Artichoke Hearts	6
Bella di Cerignola Olives	7	Artisan Cheese Board	15

## FRITTI

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Padron Peppers			10
Wild Mushroom Arancini			16
Calamari, Lime & Caper Aioli			18

## ANTIPASTI

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Burrata Pugliese, Pane Guttiau , 24 month Prosciutto Di Parma			20
VAR Salmon Crudo, Lime, Baby Cucumber, Samphire & Dill			22
Puntarella & Endive Salad alla Romana with Cantabrian Anchovies			18
Rainbow Beetroot Tartare, Avocado, Cashew, Focaccia Crostino			16
Selection of Italian Antipasti Misti (To Share)			26

## PASTA

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Tiger Prawn Linguine, Tomato, Chilli & Basil			22/30
Carbonara - Pork Cheek, Egg & Pecorino Sardo			18/27
Red Mullet Fettuccine, Black Olives, Basil, Chilli			21/29
Agnolotti del plin alla Vernantina - Potato, Leek & Pesto			17/26
Tuscan Sausage Tubetti, Cime Di Rapa, Wild Fennel, Tomato, Basil			19/28

## SECONDI

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Cornish Brill, Cannellini Beans, Monk's Beard, Capers & Lemon			36
Shetland Cod Fillet, Umbrian Lentils, Variegated Kale			30
Fosse Meadows Chicken Milanese, Purple Broccoli, Tarragon Aioli			27
Suffolk Red Pork Cutlet, Sweet Potato Dauphinoise, Spicy Crackling			28
45 Day Aged Beef Rump Tagliata, Celeriac Mash, Morel Jus			36
Purple Aubergine Trifolati, Wild Rice, Pomegranate, Minted Oat Cream			26

## CONTORNI

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Zucchini fritti	9	Rosemary Fries	7
Charred Broccoli	8	Sicilian Tomato Salad	8
Rocket & Parmesan	8	Seasonal Mixed Salad	7

## DESSERTS

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Gelato & Sorbet selection (1 scoop)	4.5
Amadei Chocolate Torta Barozzi	14
Tiramisù	11
Amalfi Lemon Merengue Tart	12
Affogato	8
Passion Fruit & Coconut Pannacotta	12
Chocolate & Petit Four (to share)	14

## CHEESE BOARD

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Selection of 3 cheeses	15
Ask your waiter for today's selection	