

CICCHETTI

Zucchini fritti, lemon aioli pb	8
Panzerotto, pecorino, truffle mortadella	9
Avocado & chickpea dip, crudité pb gf	10
Meatballs, tomato sauce, basil	11

STARTERS

Pumpkin soup, roasted onion pb gf	9
Burrata, tomato, basil v gf	15
Veal tonnato, caper berries gf	15
Calamari fritti, chilli, aioli	18

CARPACCIO & TARTARE

Beef carpaccio, Venetian dressing gf	18
Tuna tartare, avocado, chilli, mint gf	20
Beef tartare, black truffle, quail egg	22

SALADS

Butter lettuce, sprouts, avocado, tomato pb gf	12
Radicchio, Gorgonzola, pear, cranberry pb gf	13
Add avocado, burrata or chicken	7

PASTA

Fusilli, kale pesto pb	18
Tonnarelli cacio & pepe v	19
Rigatoni Bolognese	20
Risotto wild mushrooms, taleggio v	22
Spaghetti, lobster, chilli	36

WOOD & CHARCOAL

Aubergine parmigiana, wild rocket v	19
Chicken paillard, cherry tomatoes, rocket gf	23
Branzino, spinach, tomatoes, peppers, olives gf	29
Veal chop milanese	36
Dover sole, lemon, capers gf	37

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	9/16
Marinara, anchovies, capers, garlic	10/17
Spicy salami	11/19
Prosciutto San Daniele, rocket, burrata	13/24
Black truffle, ricotta, wild mushrooms v	15/28

SIDES

	all 6
Mixed or Green salad pb	
Green beans, Taggiasca olives pb	
Sautéed spinach pb	
Roasted potatoes, rosemary v gf	

DESSERTS

Apple tart, ricotta gelato	9	Pannacotta, blood orange, mint gf	9
Tiramisu	9	Homemade gelato and sorbet, per scoop	3

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

v - vegetarian **pb** - plant based **gf** - gluten free