

CICCHETTI

Zucchini fritti, lemon aioli pb	7
Panzerotto, pecorino, truffle mortadella	9
Avocado & chickpea dip, crudite pb gf	9
Meatballs, tomato sauce, basil	11

STARTERS

Veal tonnato, caper berries gf	14
Burrata, tomato, basil v gf	15
Calamari fritti, chilli, aioli	18

CARPACCIO & SALADS

Beef carpaccio, Venetian dressing gf	17
Butter lettuce, sprouts, avocado, tomato pb gf	12
Panzanella, Tropea onion, celery pb	12
Add burrata or salmon	7

SIDES

all 6

Mixed or Green salad pb
Tomato & basil pb
Spinach pb
Roasted potatoes, rosemary v gf

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	8/14
Broccoli, zucchini scapece, pink pepper pb	9/16
Spicy salami	11/19
Prosciutto San Daniele, rocket, burrata	11/23
Black truffle, squash blossom, goats cheese v	15/26

PASTA

Tonnarelli cacio & pepe v	18
Rigatoni Bolognese	19
Spaghetti, lobster, chilli	34

WOOD & CHARCOAL

Chicken paillard, cherry tomatoes, rocket gf	19
Salmon, broccolini, Castelvetrano, pesto gf	26
Filet mignon, potatoes, mushroom sauce gf	35

DESSERTS

all 9

Tiramisu	
Lemon tart, variegato cream	
Salted caramel profiterole, chocolate	
Ice creams and sorbets	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