

FESTIVE MENU I

£55 PER PERSON

TO SHARE

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

olive nocellara
nocellara olives

cocktail di gamberi, avocado, rucola, ketchup di peperone crusco
prawn cocktail, avocado, rocket, homemade dry pepper ketchup

frittura di calamaretti
black baby squid, saffron mayonnaise

burrata e pappa al pomodoro
burrata, tuscan tomato bread

MAIN COURSE

moscardini affogati al vino rosso, bietola, polenta
slow braised baby octopus, baby chard, roasted polenta

DESSERT

tiramisu
savoiardi, espresso coffee liquor, mascarpone cream

ENQUIRE NOW

Please ask about allergies & dietary requirements.

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to your bill.

baccalà

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FESTIVE MENU II

£75 PER PERSON

TO SHARE

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil

olive e pomodorini
nocellara olives and datterino tomato

tartare di tonno, zucchine trombetta, salsa tonnata
tuna tartare, ligurian trombetta courgette, salsa tonnata

baccalà mantecato con polenta arrostita
baccalà mantecato with roasted polenta

frittura di calamaretti
black baby squid, saffron mayonnaise

burrata e pappa al pomodoro
burrata, tuscan tomato bread

MAIN COURSE

ombrina, mirto, limone, fave e cicoria
grilled stone bass, mirto, lemon, broad beans, chicory

DESSERT

millefoglie di fichi, lamelaka alla sambuca
figs mille feuille, sambuca pastry cream

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VEGAN FESTIVE MENU

£55 PER PERSON

TO SHARE

pane di grani antichi e lievito madre, guttiau artigianale, olio extra vergine di oliva
ancient grains flour sourdough, artisanal guttiau flat bread, extra virgin olive oil
olive e pomodorini
nocellara olives and datterino tomato

STARTER

carpaccio di barbabietola, borlotti, radicchio e cipolla di tropea
beetroot carpaccio, borlotti beans, radicchio, tropea onion

MAIN

funghi grigliati, cime di rapa, scalogno confit, sapa
grilled king oyster mushrooms, turnip top, confit shallots, grape reduction

DESSERT

sorbetto al cioccolato, melograno
dark chocolate sorbet, pomegranate

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DRINK PACKAGE I

£35 PER PERSON

COCKTAIL

pomegroni *jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*
OR

tangerine spritz *tangerine juice, prosecco, fresh thyme, candied tangerine*

WINE

Inzolia Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)

OR

Frappato Terre Siciliane | Consiglio | Sicily | 2021 (2 glasses)

DIGESTIVE

Limoncello di Amalfi | Terra di Limoni | Campania

COFFEE

STILL + SPARKLING WATER

ENQUIRE NOW

The drink packages are optional, you are welcome to choose from our [a la carte cocktail and wine list](#).

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DRINK PACKAGE II

£50 PER PERSON

COCKTAIL

pomegroni *jensen gin, white vermouth, campari, fresh pomegranate juice, prosecco*

OR

tangerine spritz *tangerine juice, prosecco, fresh thyme, candied tangerine*

SPARKLING

Bianco Frizzante “Il Pestifero” | Tenuta di Tavignano | Marche | 2021 (1 glass)

WINE

Cirò Bianco | Tenuta del Conte | 2021 | Calabria (2 glasses)

OR

Cirò Rosso | Tenuta del Conte | 2021 | Calabria (2 glasses)

SWEET WINE

Isola dei Nuraghi “Oirad” | Ferruccio Deiana | 2017 | Sardegna (1 glass)

COFFEE

STILL + SPARKLING WATER

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