



Sharing dishes, prepared in two separate kitchens, will be served as soon as they are ready.

If you require your food to be served together, let us know and we will do our best to accommodate you.

CICCHETTI

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| Maldon Rock Oyster GF | 5 |
| Burrata from Andria (Puglia): mozzarella shell filled with strips of mozzarella soaked in cream V | 10 |
| Zucchini fritti: julienne style VG | 12 |
| 3 Bruschette: ① Black truffle ② Taggiasca olives ③ Tomato and Parma ham | 12 |
| Baked scamorza cheese with toasted bread V | 12 |
| Arancini bolognese served with black truffle mayo | 12 |
| Buffalo mozzarella with cherry tomatoes and pesto V GF | 16 |
| Beef tartare with herb emulsion, baby mushroom, celeriac, puffed quinoa GF 🍳 | 18 |
| Tuna tartare (Atlantic Ocean) with avocado cream, lime gel and puffed black quinoa GF 🍳 | 18 |
| Calamari fritti from Cornwall served with lemon mayo | 22 |
| Vitello tonnato: roasted veal, thinly sliced and covered with tuna sauce GF 🍳 | 22 |

PASTA

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| Spaghetti with tomato sauce V / Spaghetti arrabbiata: spicy tomato sauce V | 18 |
| Trofie al pesto: basil, pine nuts, Parmesan and pecorino. Fresh, light, and vibrant V | 22 |
| Trombette Norma: a Sicilian recipe with aubergine and ricotta foam V 🍳 | 24 |
| Fusillone bolognese: a celebration of homemade cuisine, a true 'bowl of happiness.' 🍳 | 24 |
| Tonnarelli carbonara: rich, velvety egg sauce, harmonized with savory guanciale | 25 |
| Risotto mushroom with Parmesan - selection of oyster, king, shiitake, shimeji, chestnut V GF | 25 |
| Tonnarelli seafood: Argentinian prawn, Cornish squid, Shetland mussels and Dorset clams 🍳 | 26 |

FISH

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| Sea bream with puttanesca sauce: slightly spicy with tomatoes, anchovies, capers and olives GF | 26 |
| Swordfish grilled with green beans: Mediterranean-style, with just olive oil and parsley GF 🍳 | 26 |
| Tuna steak seared rare with Sicilian caponata (pepper, courgette, aubergine, caper, onion) | 26 |

MEAT

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| Sirloin steak tagliata , thinly sliced and seared rare with rocket salad GF 200gr. / 400gr. | 26 / 46 |
| Beef cheek braised in Barolo sauce served with polenta and citrus gremolata GF 🍳 | 30 |

GREENS

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| Patatine fritte VG | 8 |
| Cherry tomatoes and red onion salad VG GF | 8 |
| Mixed leaf salad VG GF / Rocket and Parmesan salad V GF | 6 / 8 |
| Green beans served warm VG GF / Broccoli sautéed with garlic and chilli VG GF | 8 / 10 |