

FIUME

CICCHETTI

- Olive di Nocellara (VG)
Nocellara olives 245kcal
4.50
- Pane e Olio Extra Vergine di oliva (VG)
Bread, extra virgin olive oil 918kcal
5.00
- Peperoni ripieni (V)
Stuffed bell pepper goat cheese & rice 173kcal
7.00
- Bruschetta (VG)
*Bruschetta Tomato & basil and
Wood roast bell peppers, parsley & garlic 219kcal*
7.00

PINSA

CLASSIC ROMAN STYLE PIZZA,
A LIGHTER VERSION OF THE
CONTEMPORARY PIZZA

- Margherita (V)(VG-R)
Tomato, mozzarella, basil 1316kcal
14.00
- Calabrese
*Tomato, mozzarella, spianata Calabrese,
wild rockets, nduja 1508kcal*
18.50
- Funghi Misti (V)
Mozzarella & wild mushrooms 1309kcal
19.50
- Pizza Lancianese
*Mozzarella, anchovies &
roasted peppers 1596kcal*
19.50

ANTIPASTI

- Polpette di pollo piccanti, crostone
Spicy chicken meatballs, grilled sourdough 511kcal
14.00
- Fritto misto
Squid, prawns, whitebait & lemon 823kcal
16.50
- Burrata, rucola e pomodorini (V)
Burrata, wild rocket & Datterini tomato 381kcal
15.50
- Carciofi brasati (VG)
Braised artichokes, garlic & breadcrumbs 326kcal
14.00
- Culatello di Zebello e melone
*Culatello cured ham, Honeymoon melon
& rocket 447kcal*
15.50
- Vitello tonnato
Veal, tuna sauce 348kcal
15.50
- Calamari alla griglia
*Grilled squid, rocket pesto,
'nduja & roasted breadcrumbs 514kcal*
16.00

PRIMI

- Vellutata fredda di fave, ricotta e tartufo estivo (V) (VG-R)
Chilled broad bean velouté, ricotta, shaved summer truffle 241kcal
13.50
- Gnocchi al ragu di vitello
Gnocchi, white veal ragout, Pecorino 891kcal
19.00
- Orecchiette e broccoli (VG)
Orecchiette, tenderstem broccoli & garlic 488kcal
18.00
- Tortelli con burrata e ricotta (V)
Burrata & ricotta cheese tortelli 768kcal
19.50
- Fettuccine piccanti ai gamberi e zucchine
Fettuccine, spicy prawns, courgettes, chives 573kcal
24.50
- Tagliolini al granchio e limone di Amalfi
Tagliolini, Scottish crab, Amalfi lemon, fresh chilli 580kcal
28.50

SECONDI

- Zucchini farcita (VG)
Stuffed Tondo chiaro di Nizza courgette, cherry tomato sauce 169kcal
19.00
- Polletto alla griglia, pangrattato, fagiolini
Grilled spatchcocked baby chicken, fine green beans & shallots 1415kcal
26.50
- Carré di costolette di agnello, spinaci e patate
New season's lamb cutlets, wilted spinach, roast potatoes 989kcal
34.00
- Filetto di merluzzo, salsa ai peperoni rossi e indivia
Roast cod, chicory, roast red pepper sauce 651kcal
29.50
- Filetto di ombrina alla griglia, caponata
Grilled stone bass, vegetable caponata 524kcal
29.50
- Costoletta di vitello alla milanese
Milanese style veal cutlet, rocket & tomato salad 1048kcal
36.00

CONTORNI

- Insalata di pomodori e cipolle (VG)
Datterini tomato & onion salad 282kcal
6.50
- Insalata mista con crostino di pane,
pomodoro, fagiolini (VG)
*Mixed leaf salad, tomatoes,
fine beans & croutons 198kcal*
6.50
- Rucola e parmigiano (V)
Rocket & Parmesan salad 197kcal
6.50
- Fagiolini (V)
Fine green beans, shallots 152kcal
6.50
- Patate arrosto (VG)
Roast potatoes, rosemary & garlic 251kcal
6.50

DOLCI

- Marsala Tiramisù (V)
409kcal
7.0
- Caprese Chocolate Cake
Summer berries (V) 779kcal
7.5
- Lemon Panna Cotta
Blueberries 517kcal
7.0
- British Strawberries,
Mint, strawberry sorbet (VG) 116kcal
6.5
- Sorbetti (VG) strawberry, blueberry, lemon
Gelati (V) vanilla
194kcal
7.0
- Baba' al Limoncello
Vanilla mascarpone cream (V) 438kcal
8.0
- Cheese Gorgonzola Dolce
fresh apricots 237kcal
8.0

DESSERT WINE

- Recioto della Valpolicella "Meroni"(75ml) | Veneto
12.0
- Vernaccia di Oristano Riserva, 2003 (100ml) | Sardinia
16.5
- I Capitelli, Anselmi (75ml) | Veneto
13.5
- Passito di Pantelleria "Ben Rye"
Donnafugata (75 ml) | Sicily
18.0

GRAPPE 50ml

- Grappa Di Moscato, Bepi Tosolini, Veneto
10.0
- Grappa Di Amarone, Allegrini, Veneto
11.5

V:VEGETARIAN | VG:VEGAN | R:ON REQUEST

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill.



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