

Primi

Gazpacho di pomodori e anguria £24

Fresh tomatoes and watermelon gazpacho, toasted focaccia and fresh garden salad

[Ce] [Mu] [S] [G]

Spaghettoni alle vongole e bottarga £26

Aged semola spaghetti with clams and salted, dried tuna roe

[Mo] [G] [Mu] [S] [F]

Cappellacci, burrata e pomodori £25

Homemade “hat” ravioli filled with burrata and served with tomatoes textures

[M] [Mu] [S] [G] [E]

Risotto ai frutti di mare £28

Velvety risotto with mussels, Mazara del Vallo red prawns and white wine

[M] [SD] [F] [Mo] [G] [Mu]

Gnocchi di ricotta con tartufo nero e Roncolato Monte Veronese 12 mesi £25

Homemade ricotta gnocchi with black truffle and 12 months aged Roncolato Monte Veronese cheese foam

[E] [G] [M] V

ALLERGEN KEYS: [C] crustaceans, [Ce] Celery, [E] eggs, [F] fish, [P] peanuts, [G] gluten, [L] lupin, [M] milk, [Mo] molluscs, [Mu] mustard, [N] nuts, [S] soya, [SD] Sulphur dioxide, [Se] sesame seeds.

V vegetarian. VE vegan.



Halal (available on request)

Secondi

Sig. Carota, yogurt e cardamomo £25

Glazed carrot, carrots cream, corn crumble, yogurt and cardamom sauce

[M] [Mu] [S] V

Cernia, cavolo nero, mandorle e ostriche £34

Roasted stone bass, black cabbage, almonds and oysters sauce

[E] [F] [M] [Mo] [S] [N]

Pollo, purea di patate e lattuga arrostita £36

Chargrilled corn-fed chicken breast, roasted baby gem, mash potatoes and chicken liver

[M] [So] [SD] [G]



Petto d’anatra, bok choy, uva saltata e pinoli £40

Roasted Gressingham duck breast, bok choy, roasted grapes and pine nuts

[M] [Mu] [SD] [N]

Manzo e prezzemolo £43

Roasted rib-eye, creamy parsley root purée and caramelized parsley roots, yuzu kosho jus

[M] [SD] [Mu] [S]

Contorni £8

Charred grill broccoli with chili and garlic each

Rainbow Swiss chard, butter and anchovies [M] [F]

Roast potatoes [M]

French fries [G]

Yakiniku oyster mushrooms [Se] [S] [SD] [G]

Prices are inclusive of VAT. If you require any further information on food allergens, please ask one of our team member.
A discretionary service charge of 12.5% will be added to your bill.

Dolci by Francesco Martella

POP-LOVA

Meringue, blueberries, mango and lemon grass

[E] [Mu] [Sd]

Budino

Dark chocolate pudding, macha, edamame and wasabi

[E] [G] [Mu] [S] [M]

Tiramisu

Mascarpone mousse, home made Savoiardi biscuits

[E] [M]

Pompelmo rosa e rosmarino, cocco e liquirizia

Pink grapefruit and rosemary sorbet, coconut crème, liquorice scent

VE

Rabarbaro

Rhubarb consistencies

VE

Formaggi

Selection of 5 Italian fine cheeses with onion chutney and wild flowers honey

[G] [M] [N] [SD]

Antipasti

Black truffle supplement £12

Tempeh di ceci, piselli, menta e soya

Pan fried chickpeas Tempeh, peas, fresh mint and soy

[Mu] [S] [SD] [Se] [G]

Uova asparagi e Parmigiano 24 mesi

Slow-cooked hen’s egg with chargrilled asparagus and asparagus cream, finished with Parmigiano foam

[M] [Mu] [S] [E]

Trota salmonata marinata, mango, lime e peperoncino

Wild sea trout ceviche, mango, citrus and chili dressing

[F] [Mu] [S]

Terrina di coniglio, pesto di rucola e scalogno

Slow-cooked rabbit terrine with roasted vegetables, shallots and rocket pesto

[Ce] [Mu] [S] [SD]

Tacos di manzo, cipolla rossa in agrodolce e wasabi

Taco beef tartare, pickled red onions, sun dried plum tomato and wasabi

[G] [Mu] [S]

“Savor the moment, take your time. Time is for dreaming, time is for love, time is for truly enjoying...
No rush... just take your time. ‘

R.Roncolato