



WE ARE PASSIONATE ABOUT BRINGING TOGETHER TRADITIONAL SICILIAN CUISINE
AND THE FINEST PRIME-CUT BEEF FROM AROUND THE WORLD.

Aperitivo

Marinated olives 6 - Crostini salati 6 - Panelle & crocche' 7
Bruschetta Bricco 7 - Selection of bread & aromatic butter 9

Antipasti

Caponata Siciliana, fried aubergine in a sweet & sour dressing 13
Steamed sautee Artichoke with herbs & garlic crostoni 14
Parmigiana di melanzane, fried aubergine with mozzarella, parmigiano, fresh tomato sauce & basil 15
Caciocavallo allo sfincione, caciocavallo cheese & sfincione sauce, aromatic breadcrumb 16
Prosciutto of "maialino nero dei Nebrodi", Sicilian ham & sweet pumpkin 17
Beef filet tartare, tropea onion, anchovies, capers, house dressing & fried egg yolk 26

Pasta & Mains

Spaghetti with red datterino, olives & capers 15
Risotto with Jerusalem artichokes, marinated artichoke & parmesan shaves 25
Tagliatelle with slow cooked beef ragu' 26
Home-made Cappelletti in brodo, dry aged beef, mortadella, served with baby carrots & potatoes 30
Spaghetti Wagyu-nara in a "traditional way" 60

Slow cooked Lamb shank, baby potatoes and carrots 45
Italian Ribeye served with a sauce of choice, & roasted potatoes 45
Italian Filet mignon served with a sauce of choice, & broccoli 50

TASTING MENU £120 PER PERSON

WAGYU TASTING £240 PER PERSON

Ask your waiter

- min. 2 person -

Hand cut chips 7

House salad 7 (+6 as main)

Baby roasted potatoes 8

Mixed grilled veggies 8

Broccoli 8

In case of allergies, intolerances or dietary requirements, please speak to your waiter before ordering.
A discretionary service charge of 13.5% will be added to your bill.

From the Grill

OUR DRY-AGED STEAKS ARE ON THE BONE AND ARE FOR TWO PEOPLE TO SHARE.

THEY ARE SERVED ON A HOT SALT PLATE AT THE TABLE.

CHECK WITH OUR STAFF MEMBERS WHAT IS THE MINIMUM CUT FOR EACH BREED - RIB STEAK OR T-BONE -

ON THE BONE DRY-AGED BEEF SELECTION:

Hereford- UK £110 per Kg

Marbling / Marezzatura	✓✓○○○
Softness / Tenerezza	✓✓✓○○
Flavour / Intensità	✓✓✓✓○

- 🍷 Chianti Classico, Tenuta Arceno
- 🍷 Noa', Cusumano
- 🍷 Brunello Di Montalcino, Poggio Antico

Sashi - Finland £160 per Kg

Marbling / Marezzatura	✓✓✓○○
Softness / Tenerezza	✓✓✓✓○
Flavour / Intensità	✓✓✓✓○

- 🍷 Torcicoda, Tomaresca
- 🍷 Chianti Classico Riserva, Antinori
- 🍷 Tignanello, Antinori

Marango - Italy £160 per Kg

Marbling / Marezzatura	✓✓✓○○
Softness / Tenerezza	✓✓✓○○
Flavour / Intensità	✓✓✓✓○

- 🍷 Torcicoda, Tomaresca
- 🍷 Cabernet Sauvignon, Tasca
- 🍷 Osar, Masi

Shorthorn - UK £140 per Kg

Marbling / Marezzatura	✓✓✓○○
Softness / Tenerezza	✓✓✓○○
Flavour / Intensità	✓✓✓✓○

- 🍷 Benuara, Cusumano
- 🍷 Cabernet Sauvignon, Tasca
- 🍷 Chianti Gran Selezione, Badia a Passignano

Black Angus - Spain £160 per Kg

Marbling / Marezzatura	✓✓✓○○
Softness / Tenerezza	✓✓✓○○
Flavour / Intensità	✓✓✓✓○

- 🍷 Valpollicella Superiore, Zenato
- 🍷 Sagana', Cusumano
- 🍷 Rosso Del Conte, Tasca

Rubia Gallega - Spain £170 per Kg

Marbling / Marezzatura	✓✓✓○○
Softness / Tenerezza	✓✓✓○○
Flavour / Intensità	✓✓✓✓○

- 🍷 Cygnus, Tasca
- 🍷 Amarone Classico, Masi
- 🍷 Baffonero, Rocca di Frassinello

WAGYU SELECTION:

Spanish Wagyu - Spain £240 per Kg

Marbling / Marezzatura	✓✓✓✓○
Softness / Tenerezza	✓✓✓✓○
Flavour / Intensità	✓✓✓✓✓

- 🍷 Cabernet Sauvignon, Tasca
- 🍷 Orma IGT, Bolghieri
- 🍷 Sassicaia, Bolgheri

A5 Wagyu - Japan £60 per 100g

Marbling / Marezzatura	✓✓✓✓✓
Softness / Tenerezza	✓✓✓✓✓
Flavour / Intensità	✓✓✓✓✓

- 🍷 Cont'Ugo, Tenuta Guado al Tasso, Antinori
- 🍷 Mille e una Notte, Donnafugata
- 🍷 Masseto, Bolgheri

CHATEAUBRIAND ON HOT SALT STONE

Italian filet and choice of side £105 (500 gr)

Dry aged depending on availability £22 per 100 gr

Pepper sauce 5 | Wine sauce 5 | Cheese fondue 5