



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

## Aperitivo

Marinated Olives 5 - Calzone allo Sfincione 6 - Panelle & Crocche' 7  
Selection of bread & aromatic butter 7 - Bruschetta Bricco 7

## Antipasti

Sheep's Ricotta & Cauliflower pie, marinated cucumber on a roasted bell pepper sauce 15  
Caponata Siciliana, fried aubergine in a sweet & sour dressing 16  
Breaded fresh Sicilian Tuma cheese, orange chutney & sautéed mushrooms with truffle mayo 18  
Beef filet tartare, hard quail egg & lime caviar 23  
Vitello tonnato, round beef, home-made tuna filet mayo & capers fruit 25  
Coated fried burrata & prosciutto ham of "maialino nero dei Nebrodi" 28  
A5 Japanese Wagyu on stuffed gnocchi with cacio-pepe & lime caviar 65

## Pasta

Calamarata con le zucchine fritte, extra virgin olive oil & parmesan cream, fried courgettes 16 (Only lunch)  
Spaghetti with rocket pesto, black garlic sauce & toasted aromatic breadcrumb 17  
Gnocchi alla norma, served in a baked aubergine with sheep's ricotta cheese 18 (Only lunch)  
Ravioli anciuava e muddica atturrata, anchovies with tomato & pinenuts filling, bread sauce 20 (Only lunch)  
Tagliatelle with slow cooked beef ragu' 25  
Risotto ai funghi porcini & girolle mushrooms with caciocavallo cheese fondue 35  
Spaghetti Wagyu-nara in a "traditional way" 60

## Secondi

Slow cooked Lamb rack, fennel sauce, pomegranate reduction, & grilled leeks 40  
Italian Ribeye with beetroot puree, white asparagus & honey balsamic sauce 45  
Italian Filet mignon marinated in beef fat, served with barolo sauce & baby corn 50

TASTING MENU £130 / £250 PER PERSON

Ask your waiter  
- min. 2 person -

Hand cut chips 7  
House salad 7 (+6 as main)  
Patata cunsata, jacket potato 8  
Mixed grilled veggies 8  
Chards 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:

### Shorthorn - UK £130 per Kg

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

‡ Benuara, Cusumano  
‡ Cabernet Sauvignon, Tasca  
‡ Chianti, Badia a Passignano

### Sashi - Finland £150 per Kg

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

‡ Torcicoda, Tomaresca  
‡ Chianti Classico Riserva, Antinori  
‡ Tignanello, Antinori

### Marango - Italy £150 per Kg

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

‡ Torcicoda, Tomaresca  
‡ Cabernet Sauvignon, Tasca  
‡ Osar, Masi

### Simmental - Poland £140 per Kg

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

‡ Cygnus, Tasca  
‡ Amarone Classico, Masi  
‡ Barolo Bussia, Prunotto

### Black Angus - Spain £150 per Kg

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

‡ Valpollicella Superiore, Zenato  
‡ Sagana', Cusumano  
‡ Rosso Del Conte, Tasca

### Rubia Gallega - Spain £160 per Kg

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

‡ Cygnus, Tasca  
‡ Amarone Classico, Masi  
‡ Baffonero, Rocca di Frassinello

## WAGYU SELECTION:

### Spanish Wagyu - Spain £280 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



## Tasting menu £130

An amouse bouche welcome of savoury beef tart

### COURSE 1

Panelle e Crocche', chickpea crisps and potato croquettes

Caponata Siciliana, fried aubergine in a sweet and sour dressing

Breaded fresh Sicilian Tuma cheese, orange chutney & sautéed mushrooms

### COURSE 2

Ravioli with anchovies, tomato, pinenuts filling & bread sauce

### COURSE 3

We serve our steaks on hot hymalaian rock salt pan

Rib steak of Sashi, Finland

and / or

Rib steak of Black Angus, Spain

### SIDES:

Hand cut chips, and seasonal veggies

### DESSERT

Small cannoli of Ricotta and Pistachio

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# Wagyu Tasting menu £250

An amouse bouche welcome of savoury beef tart

## COURSE 1

Sheep's Ricotta & Cauliflower pie, marinated cucumber, bell pepper sauce  
A5 Japanese Wagyu on stuffed gnocchi with cacio-pepe & lime caviar

## COURSE 2

Spaghetti Wagyu-nara in a "traditional way"

## COURSE 3

A5 Japanese Wagyu

## COURSE 4

We serve the steak on hot himalaian rock salt pan

Rib steak of Spanish Wagyu, Spain

## SIDES:

Hand cut chips, and seasonal veggies

## DESSERT

Small cannoli of Ricotta and Pistachio

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