

DINNER MENU

NIBBLES

smoked almonds	4.5
nocellara olives	4.5

STARTER

<i>pane e olio</i>	5.5
sourdough, artisanal guttiau bread, extra virgin olive oil	
<i>arancino</i>	7
arancino, octopus ragout, wild fennel pesto	
<i>ostriche</i>	26
oyster tasting, homemade spicy sauce, verdello lemon	
<i>carpaccio di spigola</i>	16
wild bass carpaccio, ligurian courgette, orange infused oil	
<i>scampo crudo</i>	14
raw langoustine, fermented shallot, fragola grape	
<i>baccalà mantecato</i>	21
grilled peach, rocket, evoo whipped salted cod, bottarga	
<i>calamaretti fritti</i>	16
black baby squid, saffron mayo	
<i>sgombro grill</i>	13
grilled mackerel, salsa verde, spiced nuts, pickled radish	
<i>polpo e lardo di colonnata</i>	29
grilled octopus, lard, aubergine, roasted pepper	
<i>burrata</i>	18
burrata, tuscan tomato bread, autumn fruits, vegetables	

PASTA

<i>la pentolaccia di chitarrine allo scoglio</i>	38
chitarrine with shellfish and molluscs in casserole "scarpetta"	2
sourdough to enjoy the sauce left...	
<i>gnocchetti e vongole</i>	20
potato gnocchi, clams, courgette, bottarga	
<i>gnocchetti, zucca e funghi porcini</i>	17
potato rocket gnocchi, pumpkin, porcini mushroom	
<i>calamarata all'arrabiata</i>	16
calamarata, mussels, tomato, chili, tenderstem broccoli	
<i>linguine ai gamberi rossi</i>	24
linguine with red prawns, lemon and three pepper	

MAIN

<i>calamaro alla griglia</i>	23
cornish squid, fried baby green pepper	
<i>baccalà fritto</i>	29
salted cod, sautéed escarole, yellow datterino	
<i>coda di rospo in porchetta</i>	27
monkfish, guanciaie, wild fennel, broad beans, chicory	
<i>guancia di vitellone</i>	27
beef cheek, oyster mushroom, broccoletti	



Please ask about allergies & dietary requirements.

A 13.5% discretionary service charge will be added to your bill.
All our wines are available for off-sales, please ask staff for details.