

## STUZZICHINI

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Sicilian olive oil home-made focaccia	6.5	Homemade guanciale grissini	6.5
House mixed nuts	9	Grilled artichoke hearts	7.5
Bella di Cerignola olives	9	Prosciutto di Parma	12
Pane guttau	6	Artisan cheese board	16

## FRITTI

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Padron peppers			12
Meatballs & green olives			14
Calamari, lime & caper aioli			18

## ANTIPASTI

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Pugliese burrata, peas, broad beans & Cantabrian anchovies			19
Seared Yellowfin tuna, blood orange & chilli			22
Vitello tonnato			24
Spring salad, baby beetroot & almond vinaigrette			16
Selection of Italian salumi & pane guttau			19

## PASTA

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Portland crab linguine			36
Carbonara, guanciale & pecorino			21/29
Red mullet & black olives tagliolini			22/30
Tuscan rabbit ragu fettuccine			21/29
Spring ravioli, wild garlic & sheep ricotta			18/26

## SECONDI

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Grilled monkfish, Jerusalem artichokes & monk's beard			36
Steamed Shetland cod, tuscan lentils & cime di rapa			30
45 day dry aged beef sirloin on the bone & summer truffle			44
Buttermilk Black Prestige chicken milanese & caesar salad			29
Ibaïama pork Échine steak, heritage carrots & wild garlic			28
Grilled asparagus, wild rice & Romero peppers			27

## CONTORNI

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Zucchini fritti	10	Rosemary fries	7
Spring leaves, almond vinaigrette	8	Sicilian tomato salad	9
Rocket & parmesan	8	Slow roasted vegetables	9

## DESSERTS

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Tiramisù	11	Gelato & sorbet selection	4.5
Yorkshire rhubarb			
Torched meringue & fior di latte gelato	12	Classic affogato	8
Pistachio Choc Ice			
Made with Amadei chocolate	8	Chicory fudge affogato	9
Vegan crème caramel			
Roasted almonds	10	Home-made biscuits plate	7.5