

STUZZICHINI

Focaccia Romana	7.5	Home-made guanciale grissini	6.5
House mixed nuts	9	Grilled artichoke hearts	7.5
Bella di Cerignola olives	9	Prosciutto di Parma	12
Pane guttiau	6	Artisan cheeseboard	16

FRITTI

Padron peppers	12
Tiger prawn Arancini	18
Calamari, lime, caper aioli	18

ANTIPASTI

Prosciutto di Parma & Mantova melon	19
Home cured seabass, green apple, chilli, chamomile vinegar	22
Vitello tonnato	24
Caprese soup	18
Beetroot tartare, kohlrabi, avocado, almond	16
Selection of Italian salumi, pane guttiau	19

PASTA

Lobster linguine	44
Tubetti alla carbonara	22/29
Clams & romanesco courgette tagliatelle	23/32
Casarecce tuscan sausage & tropea onions ragu	21/28
Gigli alla Norma	20/27

SECONDI

Halibut fillet, cannellini beans	36
Butterflied red mullet, fennel gravy	28
45 day dry aged beef sirloin on the bone, summer truffle	46
Buttermilk Black Prestige chicken milanese, caesar salad	29
Ibaïama pork Saltimbocca, sautéed spinach	32
Aubergine, wild rice & Romero peppers	28

CONTORNI

Zucchini fritti	10	Rosemary fries	7
Tomato & tropea onion salad	9	Fresh cannellini bean salad	8
Rocket & parmesan	8	Spinaci saltati	9

DESSERTS

Tiramisù	11	Gelato & sorbet selection	4.5
Annabel strawberry tart	12	Classic affogato	8
Salted caramel Choc Ice	12	Home-made biscuits	7.5
Gayas 64% single origin chocolate			
Fresh cherries & coconut mousse	10		
Caramelised cashew nuts			

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.