

Home-Made Focaccia with Sicilian Olive Oil	6.5	Salame Nostrale	8
House mixed Nuts	8	Grilled Artichoke Hearts	9
Bella di Cerignola Olives	8	Pane Carasau	6

## ANTIPASTI

Italian Charcuterie board (To Share)	19
Burrata Pugliese, Roasted Romano Peppers, Cantabrian Anchovies	18
Calamari Fritti, Lime & Caper Tartar	17
Blue Fin Tuna Crudo, Habanero, Cherry Belle Radish & Lime	22
Vitello Tonnato, Ventresca Tuna & Caperberries	19
24 Month Prosciutto di Parma & Charentais Melon	18
Quinoa Salad, Peas, Sweet Potatoes, Avocado, Almond	16

## PASTA

Native Lobster Linguine, Tomato, Chilli & Basil	39
Manicomio Carbonara - Pork Cheek, Egg & Pecorino Sardo <i>Black Truffle supplement £8</i>	22/28
Clams Tagliolini, Courgette & Bottarga	23/29
Tubetti Ragù alla Napoletana	21/27
Ravioli Buffalo Ricotta, New season Peas & Broad Beans	19/26

## SECONDI

Wild Halibut, Mussels, Fresh Borlotti Beans, Chilli & Basil	38
Cod Fillet, Yellow Beans, Anchovy & Tomato Confit	28
Buttermilk Veal Milanese, Rocket, Fennel & Radish Salad	31
Grilled Sutton Hoo Chicken, Baby Spinach, Shiitake Mushrooms & Summer Truffle	29
40 Day Aged Beef Sirloin, Scottish Girolles, Rosemary Jus	46
Grilled Heritage Carrots, Wild Rice, Peppers, Oat & Dill Cream	27

## CONTORNI

Zucchini fritti	8	Rosemary Fries	6
Rocket & Parmesan	8	Tomato Salad	7
Slow Roast Vegetables	8	Summer Salad	8

## DESSERTS

Gelato & Sorbet selection (1 scoop)	4.5
Salted Chocolate Caramel Tart	12
Tiramisù	11
Baked Cheesecake	12
Affogato	7.50
Strawberry Millefoglie	11
Coconut Mousse & Raspberry	11
Chocolate & Petit Four (to share)	16.5

## CHEESE BOARD

Selection of 3 cheeses	14
<i>Ask your waiter for today's selection</i>	