



MENU FISSO

ANTIPASTI (choose one)

ZUPPA | vg roasted cauliflower and black truffle soup, herbs croutons, crusco pepper oil

INSALATA pulled chicken salad, baby gem, avocado, red pepper mayo

DENTICE red snapper crudo, pear, chilli

FRITTO MISTO calamari, zucchini, gamberi, red mullet, sardines, roasted garlic mayo

PRIMI PIATTI (choose one)

MARGHERITA | v, vg datterini tomato sauce, Campania buffala mozzarella, basil, cold-press olive oil

SPAGHETTI ALLE SARDE

fresh Cornish sardines, fennel, saffron, Sicilian raisins, pine nuts BRANZINO

seabass fillet, caponata, salsa vergine

LINGUINE ALLE VONGOLE

clams, Calabrian chilli, lemon, parsley, homemade tomato pangrattato, finished with Giardini di Carlo IGP organic oil from Sicily

PESCE SPADA swordfish milanese, rosemary salt, wild rocket, shaved parmesan

CONTORNI (each £8)

ZUCCHINE | vg zucchini string fries, Sicilian lemon salt

PATATE | vg rosemary roasted new potato

BROCCOLETTI | vg roasted tenderstem broccoli, vegan pesto

DOLCI (choose one)

TORTA cake of the day

GELATI selection of ice cream and sorbets

TIRAMISU (choose from) classic / pistachio / hazelnut supplement £5



All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan





supplement £8

supplement £11