

## MENU FISSO

## £30 pp

## ANTIPASTI <br> (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
supplement $£ 8$
calamari, zucchini, gamberi, red mullet, sardines, roasted garlic mayo

## PRIMI PIATTI (chooseone)

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

supplement $£ 11$
swordfish milanese, rosemary salt, wild rocket, shaved parmesan

## CONTORNI ${ }_{\text {(each } £ 8)}$

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)
supplement $£ 5$
classic / pistachio / hazelnut

[^0]
[^0]:    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.

