

Insalata di endivia, pere e gorgonzola £11.00
Endive and pear salad with gorgonzola dressing

Insalata di barbabietola con spinaci novelli e nocciole £11.00
Beetroot and baby spinach salad with hazelnut

Prosciutto Toscano con sedano di Verona £15.00
Cured ham with celeriac “remoulade”

Capesante allo Zafferano £17.00
Seared scallops with saffron vinaigrette

Bresaola della Valtellina con rucola e caprino £13.00
Thinly sliced cured beef with rocket and goat cheese dressing

Burrata d’Andria con caponata siciliana £12.00
Burrata cheese with sicilian pickled vegetables

Insalata di fagiolini con seppia e olive Taggiasche £12.00
Cuttlefish salad and green beans with Taggiasche olives

Spghettini con granchio e peperoncino £15.00
Spghettini with fresh crab and chilli

Gnocchi di patate con pomodoro e rucola £10.00
Potato dumplings with tomato and rocket salad

Minestrone di verdure e farro £9.00
Autumn vegetables and spelt minestrone

Pappardelle allo zafferano con guanciale di maiale £13.00
Saffron pappardelle with cured pig cheeks

Tagliatelle di castagne ai funghi £13.00
Chestnut tagliatelle with mixed wild mushroom

Linguine con aragosta £21.00
Flat spaghetti with lobster and fresh tomato

Ravioli di fagiano con rosmarino £12.00
Pheasant ravioli with rosemary

Costoletta di vitello con polenta, salvia e pomodori £28.00
Veal cutlet with polenta, tomato and sage

Anatra arrosto al miele con mostarda di frutta £24.00
Roasted Gressingham duck with honey and mustard fruits

Costata di manzo alla griglia con midollo e salsa al vino rosso £60.00
Char-grilled rib eye of beef with bone marrow and red wine
{Minimum 2 persons}

Petto di pollo con capperi limone £19.00
Roast corn fed chicken with lemon and capers

Merluzzo arrosto con salsa verde £23.00
Roasted Icelandic cod with salsa verde

Rombo liscio con finocchio e olive taggiasche £23.00
Char-grilled brill with fennel and Taggiasche olives

Branzino alla Vernaccia £26.00
Roasted sea bass with artichoke puree and Vernaccia wine

Torta di mele con gelato alla vaniglia £7.00
Apple tart with vanilla ice cream

Torta di ciliege e mandorle con mascarpone £7.00
Cherry and almond tart with mascarpone

Bavarese alla nocciola, vaniglia e caffè £7.00
Hazelnut cream with vanilla and espresso coffee

Sorbetto al pompelmo rosa e zucchero al basilico £7.00
Pink grape fruit sorbet with basil sugar

Tiramisù £7.00

Tortino al cioccolato con gelato alla gianduia £8.00
Chocolate fondant with gianduia ice cream
(Please allow 12 minutes)

Selezione di formaggi £10.00
Selection of cheeses with chutney

Prices include 20 % VAT
A discretionary gratuity of 13.5% will be added to the final bill

As our produce is purchased freshly each day, please be understanding if certain dishes are not available

Please let us know if you have any food allergies
PRIVATE ROOM ALSO AVAILABLE