

MANICOMIO

RESTAURANT & BAR

SNACKS

- Home-Made Focaccia Bread 5
- Bella di Cerignola Olives 6
- Pane Carasau (*Flat Sardinian Bread*) 4.5
- House Mixed Nuts 5
- 24 Month Aged Prosciutto di Parma D.O.P 8
- Italian Charcuterie Board (To Share) 17

ANTIPASTI

- Bruschetta Selection 14
- Buffalo Mozzarella, Prosciutto Di Parma D.O.P & Yellow Peach 16
- Day Boat Fish Crudo, Fennel, Habanero Sauce, Dill & Lime 17
- Vitello Tonnato & Caper Berries 17
- Cornish Diver Scallops with Cannellini Bean & Rosemary Velouté 17
- Beetroot Carpaccio, Oat Cream Horseradish, Cashew Nuts & Wood Sorrel (Vegan) 14

PASTA

- Manicomio Carbonara - Pork Cheek, Egg & Pecorino Romano 23
(*Summer Truffle Supplement £9*)
- Tiger Prawn Fettuccine alla Versiliana, Chilli, Garlic, Curry & Lime Butter 26
- Rabbit Ragù Pappardelle, Lovage, Capers & Lemon 24
- Native Lobster Spaghettoni, Tomato, Chilli & Basil - Whole Lobster 70 / Half Lobster 39
- New Season's Peas, Broad Beans & Basil Risotto (V) 22

CARNE E PESCE

- Longhorn Beef Rump Tagliata, Oven Dried Tomatoes & Watercress 28
- Wild Seabass Fillet, Baby Artichokes & Mussel Emulsion 32
- Chicken Milanese with Gem Lettuce, Baby Cucumber, Kohlrabi & Tarragon Aioli 25
- Shetland Cod Fillet with 'Nduja Sauce & Samphire 28
- Braised Globe Artichokes with Fregola, Peas, Dill & Pangrattato (Vegan) 22
- Iberico Pork Secreto Saltimbocca alla Romana, Rainbow Chard & Marsala Wine 30
- 1kg Bistecca alla Fiorentina with Triple Cooked Rosemary Chips & Rocket (To Share) 110
(*Summer Truffle Supplement £9*)

CONTORNI

- Zucchini Fritti 6.5
- Charred Broccoli with Sesame & Aged Balsamic 6.5
- Hand Cut Triple Cooked Rosemary Chunky Chips 6
- Rocket & 24 Month Aged Parmesan 6
- Mixed Summer Salad 6

*Please advise us on any dietary requirements or food allergies you may have.

* Optional service charge of 15 % will be added to your bill