

CICCHETTI - small plates

Crostino di Gamberetti - sautéed prawns, black cabbage, garlic	
Bocconcino di Mozzarella - breaded mozzarella, tomato sauce	
Bruschetta di Granchio - Dorset crab, lemon, chives	
Crostino di Nduja - spicy Calabrian pork sausage	
Bruschetta di Finocchiona - Tuscan salami with fennel seeds	
Bruschetta di Burrata & Peperoni - creamy mozzarella, marinated peppers	
Insalata di Polpo - seared octopus, fennel, pomegranate, orange segments	
Calamari & Bianchetti - deep-fried squid & whitebait	
Selection of two / selection of three	6.75 / 9.75

CARPACCIO

Coda di Rospo - monkfish, caper berries, anchovy, shiso cress	10.25
Manzo - Scottish beef, hazelnuts, parmesan	10.50
Tonno - tuna loin, fennel seeds, dill, chives	9.50

ANTIPASTI

Salsiccia Piccante - Calabrian spicy sausage, chickpeas, Swiss chard	9.25
San Daniele - San Daniele prosciutto, figs	13.50
Zuppa di Cavolo Fiore - cauliflower soup, tapenade crostino	6.50
Calamari - grilled squid, wild rocket, red pepper sauce	9.00
Burrata - creamy mozzarella, grilled Mediterranean vegetables, basil pesto	13.50

PASTA & RISOTTO

Risotto - Tuscan sausage, Roman broccoli, parmesan	9.50 / 14.25
Linguine - native lobster, bisque, cherry tomatoes, chilli, basil	24.25
Pappardelle - wild boar, chestnuts, rosemary oil, parmesan	13.00 / 19.50
Gnocchi - tomato, mozzarella, chilli	9.25 / 13.75
Ravioli - butternut squash, pine nuts, sage butter	9.00 / 13.50

PESCI & CARNI

Stufato di Pesce - fish stew, clams, mussels, cod, prawns, fregola, cherry tomatoes	23.50
Tonno - grilled tuna loin, sautéed chicory, sun-dried tomatoes, salsa verde	18.50
Orata - grilled sea bream, wild rocket, chilli & rosemary dressing	16.50
Polletto - roasted baby chicken, smoked aubergine, peppers, red onions	17.00
Vitello - grilled veal chop, roasted potatoes	31.00
Agnello - braised lamb shank, soft polenta, sautéed cavolo nero, black truffle sauce	19.75
Fagiano - roasted pheasant, sautéed Portobello mushrooms	18.50

CONTORNI

Roast potatoes	3.50	Tender stem broccoli	3.75	Olive mash	3.50
Spinach	4.00	Sage-roasted squash	4.50	Zucchine fritte	4.00

DOLCI

Amaretto semifreddo, chocolate sauce, orange syrup	7.00
Apple & pine nut strudel, cinnamon ice cream	7.00
Chocolate caprese, vanilla ice cream	7.00
Lemon tart, sour cream	7.00
Selection of sorbets & ice creams	6.00

FORMAGGI - with Sardinian Millefiori honey

Brunet - soft goats', Piemonte	9.75
Medoro - semi-hard ewes', Sardinia	9.25
Gorgonzola Dolce - blue cows', Piemonte	9.00
Selection of three	11.75

CAFFÈ / TÈ / INFUSIONE

Espresso	3.25	Cappuccino	3.75	Fresh mint	2.50
Large espresso	3.50	Tea	3.25	Canarino	1.50
Tartufi & Florentines	3.50				