

CRUDO & CARPACCIO

Beef Carpaccio with Rocket & Parmesan	12.50
Vitello Tonnato	14.75
Tuna & Avocado Tartare with Fennel	14.00
Yellowtail & Salmon Sashimi with Yuzu Dressing	16.75

ANTIPASTI

Minted Pea Soup with Caprino	8.50
Grilled Asparagus with Parmigiano & Aged Balsamic	11.50
Gamberoni with Chilli, Garlic & Parsley	16.00
Mixed Beetroot & Pomegranate Salad with Caprino	10.00
Melanzane alla Parmigiana	9.75
Burrata with Datterini & Focaccia	13.75
Prosciutto San Daniele DOP with Pickled Puntarella	14.25
Scallops with Chilli & Garlic	16.00
Atlantic Prawn & Avocado Salad with Escarole & Sorrel	14.00

PRIMI

Rigatoni with Veal Ragu	13.50/ 19.75
Risotto Primavera	12.50/ 18.75
Pappardelle with Wild Boar Ragu	13.75/ 20.50
Linguine with Crab, Chilli & Parsley	15.25/ 22.75
Spaghetti alle Vongole	14.50/ 22.00
Spaghetti with Lobster	17.50/ 32.00
Tagliatelle with Morels & Asparagus	16.00/ 21.00
Buffalo Ricotta & Spinach Ravioli with Pesto	12.50/ 18.75

SECONDI

Veal Cotoletta alla Milanese	34.00
Roast Fillet of Cod with Braised Fennel & Taggiasca Olives	24.50
Fillet of Sea Bass with Caponata	26.50
Meatballs with Roast Potatoes & Tomato Sauce	18.00
Tuna Steak with Peperonata & Aged Balsamic	25.50
Calves Liver with Smoked Pancetta & Cipolline	22.75
Squid with Zucchine & Nduja	22.00
Market Fish of the Day	POA

ALLA GRIGLIA

Veal Cutlet	34.00
Corn Fed Devonshire Chicken with Morels & Wild Garlic	21.00
Whole Sea Bream	19.75
Dover Sole	39.00
Beef Tagliata with Rocket & Parmesan	34.00
Lamb Cutlets with Salmoriglio	28.50

CONTORNI

Potatoes: <i>Olive Oil Mash or Rosemary Roasted</i>	4.75
Spinach: <i>Olive Oil or Garlic</i>	5.50
Roasted Cauliflower with Parmesan	5.75
Zucchine Fritte	6.25
Mixed Tomato & Basil Salad	5.75
Sprouting Broccoli with Chilli & Garlic	5.75
Rocket & Parmesan Salad	5.75

A discretionary service charge of 12.5% will be added to your bill | Vaping is prohibited

Our fish is responsibly caught from sustainable sources | Please notify your waiter of any allergies before ordering | Includes 20% VAT