

## **ANTIPASTI** | STARTERS

### ZUCCHINE CON POMODORI (VG) #

Sweet balsamic courgette, ox-heart diced tomatoes, pine nuts, garlic, basil  $\mathfrak{L}12$ 

## INSALATA CON POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomato steaks, baron red onion, capers, sweet balsamic sauce, basil £17

#### CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, pickled shallots, chives, fleur de sel, baby parsley, olive oil-lemon dressing \$11

#### TARTARE DI TONNO

Yellowfin marinated tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, chives, baby parsley, ciabatta toasts £17

### VITELLO TONNATO

Slow-roasted silverside veal, creamy tuna sauce, capers, cherry tomatoes  $\pounds 15$ 

#### CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket, parmesan, olive oil  $\mathfrak{L}16$ 

## DA CONDIVIDERE | TO SHARE

### SELEZIONE DI TRE FORMAGGI

Three cheese selection £11

#### ANTIPASTO "PIAZZA ITALIANA"

Chef' Salumi and cheese selection, pickles, crackers, grissini £28

# RISOTTO | RISOTTO

## RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle, slow-cooked egg yolk, parmesan £24

## PASTE | PASTA

## SPAGHETTI POMODORO (V)

Homemade spaghetti, tomato sauce, cherry tomatoes, basil, parmesan £19 \*add chili flakes for spiciness

#### TAGLIOLINI AL TARTUFO (V) #



Tagliolini pasta, creamy truffle sauce £23 \*add fresh black truffle (seasonal offer)

#### CASERECCE CON SPUGNOLE (V)



Caserecce pasta, creamy morel mushroom sauce, parmesan £25

### CALAMARATA AI FRUTTI DI MARE

Calamarata pasta, seafood mix, white wine-garlic sauce £29

#### **RAVIOLI AL GRANCHIO**

Ravioli with white crab meat, lobster-tomato sauce, asparagus £35

#### SPAGHETTI ALLA CARBONARA

Spaghetti with guanciale, pecorino, egg yolk

### MAFALDA AL RAGU ALLA BOLOGNESE

Mafalda Corta pasta, beef and pork Bolognese sauce, parmesan

## MARE | FISH AND SEAFOOD

#### FILETTO DI ROMBO

Pan-fried brill fillet, lemon-butter sauce, capers

#### FILETTO DI BRANZINO

Pan-fried sea bass fillet (choice of Sicilian tomato sauce or white wine sauce) £32

## TERRA | MEAT

#### **BISTECCA DI AGNELLO**

Lamb leg steak 300g £28 \*add sauce for £3.50 Red wine-mint jus / red wine jus / peppercorn

#### ENTRECOTE DI MANZO

Rib-eye steak 300g £38 \*add sauce for £3.50 Red wine-mint jus / red wine jus / peppercorn / creamy mushroom

# **CONTORNI** | SIDES

Rocket and parmesan salad, balsamic sauce £7 Sautéed spinach, garlic, parmesan £7 🔐 Sauteed green peas, Prosciutto, shallots, garlic £7 Triple cooked chips, parmesan, truffle oil, truffle aioli £9 🕬