

## CRUDI

MANZO beef carpaccio, rocket, parmesan, hazelnut, mustard dressing (n, d)

SALMONE homemade cured salmon, crème fraîche, fennel, chives, orange (d)

BRANZINO sea bass tartare, grapefruit, chives, tomato confit

## ANTIPASTI

BURRATA E POMODORI burrata, heirloom tomatoes, basil (v, d)

PARMIGIANA DI MELANZANE aubergine, mozzarella, tomato sauce, parmesan, basil (d)

BRUSCHETTA sourdough, heirloom tomatoes, burrata cream, pesto oil (v, g, n, d)

ARANCINI AL TARTUFO crispy rice balls, mozzarella, truffle, chives (g, d)

TAGLIERE DI AFFETTATI E FORMAGGI (FOR 2) charcuterie, cheese, focaccia (g, d)

## INSALATE

CARCIOFI E PECORINO shaved artichokes, mint, pecorino, balsamic (d)

PROVENZALE baby lettuce, new potatoes, boiled egg, anchovies, green olives, cherry tomatoes

FAGIOLINI VERDI green beans, parmesan, pistachio, vinaigrette (n, d)

## PASTA E RISOTTO

PENNE ALL'ARRABBIATA spicy tomato sauce, garlic, parsley (vg, g)

LINGUINE ALLE VONGOLE clams, white wine, garlic, cherry tomato, parsley, panko crumbs (g)

FETTUCCHINE AL TARTUFO homemade fettuccine, truffle sauce, parmesan (g, d)

RISOTTO ALLA PESCATORA mussels, prawns, calamari, white fish, parsley, lemon zest

RISOTTO AI FUNGHI wild mushrooms, parmesan, fermented porcini powder (d)

(V) Vegetarian (VG) Vegan (G) Gluten (N) Nuts (D) Dairy

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

## CARNE

PICCATA AL LIMONE chicken breast and thigh, lemon, white wine, parsley (d)

SCOTTADITO DI AGNELLO grilled lamb chops, salsa verde

TAGLIATA DI MANZO 12 oz. beef rib-eye, rocket, parmesan

BISTECCA ALLA FIORENTINA (FOR 2) 50 oz. grilled t-bone

## PESCE

TONNO AI FERRI grilled tuna steak, gremolata

GAMBERONI ALLA MEDITERRANEA sauteed king prawns, tomato sauce, sourdough, garlic

POLPO ALLA BRACE grilled octopus, salmoriglio sauce

ORATA AL GUAZZETTO (FOR 2) whole seabream, capers, tomatoes, kalamata olives

## CONTORNI

ASPARAGI AL VAPORE steamed asparagus (vg)

INSALATA DI RUCOLA E PARMIGIANO rocket & parmesan salad (d)

BROCCOLINI SALTATI sauteed broccolini, garlic, lemon (d)

VERDURE GRIGLIE grilled mixed vegetables (vg)

PATATE NOVELLE baked new potatoes, rosemary (d)

PUREE DI PATATE mashed potato, chives (d)

## DOLCI

TIRAMISU homemade ladyfingers, espresso, mascarpone cream (v, d)

TORTA DI MELE (FOR 2) apple, hazelnut, almond, vanilla ice cream (v, g, n, d)

PISTACCHIO pistachio mousse, white chocolate (v, n, d)

SPUMA DI LIMONE E BASILICO lemon, strawberry, almond, olive oil sorbet (v, g, n, d)

SORBETTO coconut, mango, lime-mint, strawberry (vg)

GELATO vanilla, chocolate, caramel, pistachio (v, n, d)

(V) Vegetarian (VG) Vegan (G) Gluten (N) Nuts (D) Dairy

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.