
ANTIPASTI

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| Freshly shucked oysters, pickled pear & wild lime dressing, lemon | 6 |
| House baked focaccia, rosemary, thyme, stracciatella cheese | 12 |
| House marinated Kalamata & Green Sicilian olives | 14 |
| Olive all'ascolana, pork & veal filled olives | 16 |
| Mushroom & fontina arancini, truffle mayo | 16 |
| Baccala mantecato, puffed polenta, pink peppercorn | 16 |

I PRIMI

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| Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, black olive crumbs | 28 | |
| Seared scallops, grain & nut salad, avocado, sorrel oil | 30 | |
| Vitello tonnato, girello of veal , tuna mayonnaise, fried capers, rocket | 30 | |
| Crispy calamari ring, salsa verde, garlic aioli | 30 | |
| Grilled asparagus, burrata, crispy quail egg, shaved almonds | 28 | |
| Campari cured salmon, rocket pesto, blood orange puree, passion fruit | 30 | |
| Salumi - house selection of cured meats, grissini | 28 | |
| <i>Additional – Buffalo Mozzarella</i> | <i>half/whole</i> | <i>8/14</i> |
| <i>Parmigiano Reggiano</i> | <i>50g/100g</i> | <i>8/14</i> |

PASTA

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| Potato gnocchi, eggplant, tomato, basil, buffalo mozzarella | 34/40 |
| Agnolotti of veal, pork, rabbit, burnt butter sauce, sage oil, crispy parmesan | 34/40 |
| Pappardelle, beef and pork ragu, red wine, tomato | 34/40 |
| Linguine, seafood, garlic, chili, herbs | 36/49 |
| Risotto pea & prawn, new season pea, pea shoots, bisque | 36/45 |

I SECONDI

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| Fish of the day | MP |
| Veal cotoletta, green apple, savoy cabbage, pistachio, parsley salad | 49 |
| Wagyu brisket, horseradish, parsley crumble, charred cos, sunflower seed puree | 49 |
| Berkshire pork cutlet, crispy belly, beetroot salad, spring onion | 49 |
| Eye fillet, zucchini, zucchini puree, roast potatoes, red wine jus | 59 |

Gluten free focaccia and pasta are available on request

CONTORNI E INSALATA

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|---|----|
| Mixed leaf salad, house dressing | 12 |
| Triple cooked house chips | 12 |
| Mashed potato | 14 |
| Seasonal greens, house cured bacon, preserved lemon | 14 |
| Iceberg, avocado, parmesan salad, caesar dressing | 14 |
| Sauteed spinach, lemon | 14 |

DOLCI

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|---|----|
| Warm soft-centered chocolate pudding, fior di latte gelato | 22 |
| Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese | 20 |
| Cannoli, pistachio and ricotta cream | 20 |
| Lemon semifreddo, burnt meringue, summer berries | 22 |
| Selection of house made sorbetto and gelato | 20 |
| Cheese selection, house made lavosh, onion jam, fresh pear, assorted nuts | 28 |