

ANTIPASTI

HORS D' OEUVRES

Millefoglie di Melanzana Croccante e Scamorza Affumicata ✓ € 9.00
Chunky and crisp aubergine crackers, layered with a smoky scamorza cheese, red chard and a cherry tomato sauce, basil gel

Crudo di Pesce e Gamberetti €13.20
Marinated fresh local Scarlet prawns in lemon and chives infused olive oil, beetroot cured fresh salmon, white fish tartare, citrus gel

Antipasto Misto Mare €16.00
Grilled octopus tentacles, pan roasted prawn and scallop, deep fried fish cake, carrot and ginger purée, dill gel

ZUPPE

SOUPS

Zuppa di Batate, Carote e Rosmarino con Castagne ✓ € 7.50
Sweet potato, carrot and rosemary soup with chestnuts

Guazzetto di Pesce e Crostacei €12.50
Mediterranean fish broth with fresh clams, mussels, prawns, squid and filleted white fish

PRIMI – RISO

STARTERS – RICE

Risotto Acquerello alla Zucca e Taleggio ✓ €10.00
Acquerello risotto with pumpkin purée, Taleggio cheese, candied cashews and a hint of sage

Risotto Acquerello al Nero di Seppia con Gamberi, Calamari €15.00
Black cuttlefish ink Acquerello risotto with prawns, squid, bisque and chives

SECONDI DI MARE

MAIN COURSE – FISH & SHELLFISH

Ombrina al Vapore ai Sentori di Affumicato €27.00
Steamed, smoky flavoured Black Meagre, caponata, black olive powder, courgette and basil purée

Misto Mare €25.50
Roasted fresh fish fillets, squid and prawns, basil infused olive oil dressing, orange gel

Filetto di Salmone in Padella, Tre Variazioni di Cavolfiore €19.50
Pan seared fillet of fresh salmon, textures and temperatures of cauliflower

SECONDI DI TERRA

MAIN COURSE – MEATS // VEGETARIAN

- Filetto di Manzo Scottona alla Piastra**  €29.00
250g Griddle roasted Heifer beef fillet, potato fondant, mushroom Dxelles, grilled king, oyster mushroom, truffle scented jus
- Controfiletto alla Griglia, Salsa di Fondo Pepata**  €24.50
Grilled rib-eye, peppered jus, caramalised shallots
- Vitella di Latte – Milk-fed Veal 300g** €36.00
USDA Black Angus Pregiato– 300g Prime Cut USDA Black Angus €19.20
- Petto di Pollo Ruspante al Forno, Farcito con Lardo di Colonnata, Castagne e Rosmarino** €19.20
Baked corn-fed chicken, stuffed with cured fatback, chestnuts and rosemary, sweet potato mash and sautéed Brussels sprouts
- Sella d’Agnello Arrosto, Purea di Patate al Coriandolo, Bietola Appassita in Padella, Salsa di Carote**  €23.60
Roasted lamb chump served with a coriander scented potato mash, wilted Swiss chard, carrot purée
- Parmigiana di Melanzana Tradizionale**  €16.00
Fried and baked sliced aubergine layered with tomato sauce, basil, Parmesan cheese and Mozzarella

CONTORNI

SIDE DISHES

- Insalata di Rucola, Pomodorini e Scaglie di Parmigiano**  € 3.00
Rocket leaf and tomato salad with Parmesan cheese shavings
- Insalata Mista**  € 2.20
Seasonal mixed leaf salad
- Verdure di Stagione**  € 3.00
Seasonal fresh vegetables
- Cubetti di Patate in Camicia al Forno**  € 2.00
Roasted rosemary potatoes

 **Vegetarian dishes**



Vegan



Halal certified meat

Kindly advise our staff of any allergies and other dietary requirements.