

INSALATE SALADS

INSALATA DI POMODORO CON BURRATA (VG)

Oxheart tomatoes, Burrata cheese, Baron red onion, basil
£ 15

CARPACCI

CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, lemon sauce
£ 14

CARPACCIO DI TONNO E SALMONE

Duo of yellowfin tuna and atlantic salmon carpaccio, artichoke & sun-dried tomatoes salsa
£ 14

INSALATA DI POMODOR (VG)

Oxheart tomatoes, Baron red onion, basil
£ 9

RUCOLA CON GAMBERONI

Rocket, Tiger prawns, cherry tomatoes, avocado and Parmesan
£ 15

CARPACCIO DI POLPO

Octopus carpaccio, balsamic citrus sauce
£ 16

CARPACCIO DI VITELLO AL GORGONZOLA

Beef fillet sliced with warm gorgonzola cream sauce
£ 14

CARPACCIO DI VITELLO AL TARTUFO

Veal carpaccio and truffle oil
£ 16
*add shaved seasonal truffle

ZUPPE | SOUPS

STRACCIATELLA

Traditional Italian soup with egg and parmesan cheese
£ 8

ZUPPA AL FRUTTI DI MARE

Slightly spicy tomato seafood soup
£ 16

SIDES

Sautéed spinach £ 6

Potato/Celeriac puree £ 6

Rocket and parmesan £ 6

Grilled or steamed vegetables £ 6

Fried asparagus with garlic and rosemary £ 6

Pommes frites with parmesan and truffle oil £ 8

MARE

POLPO GRIGLIATO

Grilled octopus, baby potatoes, olives, cherry tomatoes and artichokes
£ 26

BRANZINO ALL'ACQUA PAZZA

Grilled seabass fillet, baby potato, cherry tomatoes, basil and white wine sauce
£ 24

SALMONE ALLA CREMA TOSCANA

Atlantic salmon, spinach, tuscan creamy garlic sauce
£ 19

ROMBO ALLA SICILIANA

Pan-fried turbot fillet, garlic and rosemary, sautéed spinach, sicilian sauce
£ 35

TERRA

COSTOLETTE DI MANZO

Slow-cooked short ribs with creamy polenta and tomato sauce
£ 24

FILETTO DI MANZO ALLA GRIGLIA

Beef fillet steak, triple cooked fries, peppercorn sauce
£ 32

POLLETTO AL FORNO

baked corn-fed baby chicken, creamy marsala sauce
£ 19

OSSOBUCO DI VITELLO

Braised cross-cut veal shanks with mixed vegetable stew and potato-celeriac puree
£ 28

FEGATO DI VITELLO ALLA VENEZIANA

Pan-fried veal liver, mash potatoes, caramelized onions and sage
£ 19

ANTIPASTI FREDDI

COLD STARTERS

ZUCCHINE E POMODORO CONCASSE (VG)

Grilled courgettes with concasse of tomatoes
£ 9

TARTARE DI SALMONE

Atlantic salmon tartare, salmon caviar, quail egg
£ 13

TARTARE DI GAMBERO ROSSO DI MAZARA

Sicilian prawn tartare, sturgeon caviar, toast
£ 25

TARTARE DI TONNO

Yellowfin tuna tartare, avocado, toast
£ 18

TONNO VITELLATO

Yellowfin tuna slices, veal sauce, black truffle paste
£ 18

VITELLO TONNATO

Seared veal fillet sliced, with tuna sauce and capers
£ 18

TARTARE DI FILETTO DI MANZO

Beef fillet tartare
£ 19

ANTIPASTI CALDI

HOT STARTERS

PORCINI SU PATATE CROCCANTI (V)

Creamy porcini mushrooms on crispy potatoes layer
£ 15

VONGOLE E COZZE AL VINO BIANCO

Clams, mussels in white wine & garlic cream sauce
£ 17

FRITTO MISTO

Mixture of deep-fried seafood
£ 15

PASTE

SPAGHETTI AGLIO, OLIO E PEPERONCINO (V)

Spaghetti, garlic, extra virgin olive oil, chilli
£ 12

TAGLIOLINI AL TARTUFO (V)

Thin homemade long egg pasta, truffle oil mixed in parmesan wheel
£ 18

£ 24 - served at the table
*add shaved seasonal truffle

RAVIOLI AL GRANCHIO REALE

Ravioli of king crab
£ 38

CALAMARATA AL FRUTTI DI MARE

Calamarata pasta, mix fresh seafood, wine sauce
£ 22

SPAGHETTI ALLE VONGOLE VERACI

Spaghetti, fresh clams, garlic and white wine
£ 18

SPAGHETTI ALLA BOLOGNESE

Spaghetti, prime beef ragu bolognese
£ 16

LASAGNE AL FORNO

Classic lasagne
£ 16

RISOTTI

RISOTTO ROSSO CON BURRATA

Tomato risotto with Burrata
£ 18

RISOTTO AL FUNGHI

Porcini mushrooms risotto, parmesan cheese
£ 18

RISOTTO AGLI ASPARAGI E GAMBERONI DI MAZARA

Sicilian prawns risotto, asparagus and parmesan cheese
£ 24

DA CONDIVIDERE | TO SHARE

FOCACCIA "PIAZZA ITALIANA" (V)

Focaccia bread, Mozzarella, oxheart tomato
£ 6

SELEZIONE DI PANE

Bread selection: Carasau bread, two type of focaccia, ciabatta and grissini. Served with olive oil, balsamic reduction, mixed herbs, butter, olives
FIRST SERVING COMPLIMENTARY
£ 6

ANTIPASTO ALL'ITALIANA

Prosciutto san danielle, salami ventricina, hard and soft cheese, olives, sun-dried tomatoes, marinated artichokes, marinated peppers, grissini
£ 16

OSTRICHE SCOZZESI / OYSTERS

(served with red wine vinegar sauce and lemon)
one | £ 5 six | £ 24 twenty four | £ 48

SELEZIONE DI CAVIALE NERO

"MOTTRA" BLACK CAVIAR

"MOTTRA" was established, as a Russian and Latvian joint venture. It utilises a closed-recirculating system of its own design, making the process of growing fish and processing it: ecological, sustainable, fish and environmentally friendly. Numerous patents allow to have the most sophisticated closed recalculation systems. The team is comprised of professionals with 40 year experience in fish production.

-served with pancakes, quail eggs, toasts, crème fraiche, butter

FINEST OSETRA £ 45 / 28g £85 / 56g £140 / 90g
Osetra is a world renown gourmet caviar. This fine black caviar has a grain-to-grain texture and a subtle flavour with absolutely no aftertaste, it is a true delight for the connoisseur.

FINEST STERLET £42 / 28g £80 / 56g £125 / 90g
Sterlet caviar used to be called "Golden caviar" and compare to Beluga because of its taste and pearl color. Previously sterlet has been ranked higher than all of the other caviars, especially in the old Czar times when it was believed to be the best of the sturgeons! Small golden Sterlet caviar is rare and was once reserved for Russian czars, Iranian shahs and Austrian emperors.

HERITAGE OSETRA £35 / 28g £65 / 56g £100 / 90g
Heritage Caviar is harvested from the same fish as Finest Caviar and offers fresh taste and firmness, but with traditional Russian touch. This product is designed for those who are used to Russian caviar traditions.

PIZZE PIZZAS

PIZZA AI FRUTTI DI MARE

Squid, mussels, octopus, prawns, clams, mozzarella and bisque sauce
£ 18

PIZZA MARGHERITA (V)

Buffalo mozzarella and tomato sauce
£ 12

PIZZA AL TARTUFO (V)

Mozzarella, Gorgonzola, Porcini mushrooms and truffle oil
£ 18 *Add shaved seasonal truffle by gr

PIZZA AL 4 FORMAGGI (V)

Gorgonzola, Parmesan, Mozzarella, Taleggio
£ 14

PIZZA AL SALAME PICCANTE

Mozzarella, spicy salami, tomato sauce
£ 15

PIZZA CON BURRATA PROSCIUTTO SAN DANIELE E RUCOLA

Burrata, San Daniele ham, rocket and tomato sauce
£ 18

PIZZA 'PIAZZA ITALIANA'

Beef fillet, rocket, cherry tomatoes, jalapeño, spicy tomato sauce, parmesan and mozzarella
£ 18