

ANTIPASTI | STARTERS

OSTRICHE

Carlingford oysters, shallot vinaigrette, lemon

14 - 3pcs / 25 - 6pcs / 48 - 12pcs

OSTRICA ROCKEFELLER

Baked oyster with garlic butter, spinach, parsley, parmesan, breadcrumbs

7

LA MIGLIORE SELEZIONE DI ANTIPASTI DELLO CHEF

Chef's selection of nine starters to share
(subject to availability)

49

ARANCINI AL TARTUFO (V)

Truffle risotto balls stuffed with mozzarella cheese, wild mushroom sauce

15

INSALATA PRIMAVERA (V)

Spring salad with asparagus, green peas, heritage tomatoes

15

INSALATA DI POMODORI E BURRATA (V) 🌿

Burrata, heritage tomatoes, basil pesto

19

ORATA MARINATA

Cured sea bream, citrus sauce, blood orange

19

TARTARE DI TONNO

Marinated yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, ciabatta toast

19

GAMBERI ARGENTINI

Deep-fried red Argentinian prawns, tartare sauce

15 - 4pcs / 25 - 8pcs

CAPELANTE SCOZZESI

Scottish scallops, shellfish sauce, rhubarb gel

19

CARNE CRUDA

Seared beef crudo, yuzu sauce, truffle foam

18

VITELLO TONNATO

Slow-roasted veal, creamy tuna sauce, capers, cherry tomatoes

18

CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket

17

DA CONDIVIDERE | TO SHARE

BREAD BASKET

Ciabatta, grissini, carta da musica, garlic butter, olive tapanade, tomato sauce, olive oil, balsamic vinegar

2 per person

ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuteries and cheeses, pickles, crackers, grissini

32

TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

Choice of 3 cheeses **12**

Choice of 5 cheeses **15**

TASTING MENU

90 per person

AMUSE BOUCHE (V)

DUO DI FRUTTI DI MARE

Marinated yellowfin tuna tartare
&

Fried scallops, shellfish sauce, rhubarb gel, trout caviar

ARANCINO DI FUNGHI

Arancino with porcini and morel mushrooms, truffle foam

TAGLIOLINI AL TARTUFO

Homemade tagliolini with truffle parmesan sauce, seasonal fresh truffle

PESCE O CARNE

Turbot roll with Argentinian prawn mousse, anchovy butter sauce

or

Slow-cooked short ribs with red wine jus, crispy shallots

DOLCE

Chef's daily selection

Wine pairing is available at 65 per person

Unfortunately due to the nature of the tasting menu, dish substitutions are not available

PASTE | PASTA

CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

Conchiglie with tomatoes, stracciatella,
sun-dried tomatoes, basil, garlic
21

TAGLIOLINI AL TARTUFO (V)

Homemade tagliolini, creamy truffle sauce
26

Spun in a pecorino wheel at the table for additional 9
*add fresh black truffle at market price

SPAGHETTI ALLE VONGOLE

Spaghetti with clams, garlic, chilli flakes,
white wine sauce
27*add bottarga for 4

MALTAGLIATI MARE E MONTI

Maltagliati with morels, Argentinian prawns
and crab meat
32

CALAMARATA AI FRUTTI DI MARE

Calamarata with mixed seafood,
white wine-garlic sauce
29

RAVIOLI AL GRANCHIO

Ravioli with white crab meat and prawns,
lobster tomato sauce, asparagus
36

LINGUINE ALL'ASTICE

Lobster meat with creamy-tomato shellfish sauce
and cherry tomatoes
45

RIGATONI ALLA CARBONARA

Rigatoni with guanciale, pecorino, black pepper
24

RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni with braised ox-cheek ragout, parmesan
25

RISOTTO | RISOTTO

RISOTTO AL TARTUFO (V)

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

RISOTTO ALLO ZAFFERANO

Saffron risotto with Scottish scallops
29

MARE | FISH

FILETTO DI TONNO

Tuna steak, salsa with olives, sun-dried tomatoes,
artichokes, lemon oil
33

ORATA SELVATICA

Wild sea bream butterfly, tomato
vinaigrette with seasonal fresh herbs
33

TERRA | MEAT

POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes,
rocket, parmesan, lemon
28

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak
45

*add a sauce for 3.50: red wine jus or peppercorn

COSTOLETTE BRASATE

Balsamic glazed short ribs
with cranberry demi-glace
38

CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing 
8

Heritage tomatoes, red onion 
8

Asparagus with hazelnuts, lemon zest 
9

Green peas with guanciale
9

Sautéed spinach, garlic, parmesan 
8

Triple cooked chips, parmesan, truffle oil,
truffle aioli 
9

V - Vegetarian ; VG - Vegan



We strive to exceed our guest's expectations. Plant Based sign next to the menu item means a substitute is available by using plant-based cheeses, creams, sauces and other plant-based products.

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.