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

PORCINI E TALEGGIO ARANCINO (V)
Crispy porcini arancino, taleggio and winter truffle stuffing, truffle espuma
16

INSALATA DI POMODORI E BURRATA (V)
Burrata, datterini tomatoes, rocket, red onion
19

ZUCCHINE GRIGLIATE (V)
Grilled courgettes, marinated diced tomatoes, balsamic dressing, pine nuts, basil
15

CARPACCIO DI BRANZINO
Thinly sliced sea bass, citrus dressing, blood orange, pickled shallots, chives
19

TARTARE DI TONNO
Yellowfin tuna, avocado mousse, slow-cooked egg yolk, chives, yuzu dressing
19

GAMBERI ARGENTINI E CALAMARI FRITTI
Deep-fried red Argentinian prawns and squid, tartare sauce
19

OSSOBUCO ARANCINI
Crispy risotto arancini, braised ossobuco filling, saffron aioli, crispy capers
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 PESCI
Yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, chives, yuzu dressing
&
Sea bass carpaccio, citrus dressing, blood orange, pickled shallots, chives

OSSOBUCO ARANCINO
Braised ossobuco arancino, saffron aioli

PASTA O RAVIOLI
Homemade tagliolini with truffle parmesan sauce, seasonal fresh truffle
or
Crab raviolo with lobster tomato sauce, asparagus

IL PETTO D'ANATRA
Duck breast with chestnut puree

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**

CAMPANELLE CON PORCINI SELVATICI
Campanelle with fresh porcini ragout, truffle espuma
26

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
49

RIGATONI ALLA CARBONARA
Rigatoni with guanciale, pecorino, black pepper
24

SPAGHETTI ALLA BOLOGNESE
Spaghetti with slow-cooked Bolognese ragout, parsley
25

RISOTTO | RISOTTO

RISOTTO AL TARTUFO (V)
Truffle butter risotto, fresh black truffle, slow-cooked egg yolk
24

MARE | FISH

FILETTO DI MERLUZZO IN PADELLA
Pan-roasted black cod, Sicilian white wine sauce, datterini and sun-dried tomatoes, olives, basil
45

SALMONE AL FORNO
Baked salmon fillet, Tuscan cream sauce, sun-dried tomatoes, spinach
33

TERRA | MEAT

POLLO ALLA MILANESE
Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon
30

ENTRECOTE DI MANZO
30 days dry aged rib-eye steak
45
*add a sauce for 3.50; choose red wine jus or peppercorn

SPALLA DI AGNELLO ARROSTO
Slow-roasted lamb shoulder, white wine jus
38

CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing
8

Datterini cherry tomatoes salad
8

Caesar salad, parmesan croutons
8

Truffle mashed potato
8

Sautéed spinach, garlic, parmesan
8

Triple cooked chips, parmesan
9

V - Vegetarian ; **VG** - Vegan

PLANT BASED

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.