Burrata con insalata di carciofi £14.50
Burrata with artichoke salad

Insalata di verdure di stagione £12.50
Seasonal vegetable salad

Bresaola della Valtellina con rucola e caprino £14.50
Thinly sliced cured beef with rocket and goat's cheese dressing

Culatello di Zibello con gnocchi fritti £19.00
Culatello di Zibello with deep fried bread parcels

Insalata di puntarelle con condimento all'acciuga £16.00
Roman chicory salad with anchovy dressing

Minestrone autunnale £12.50
Mixed vegetable autumn soup

Insalata di granchio e avocado al succo di pomodoro fresco £21.50
Crab and avocado salad with fresh tomato dressing

Insalata di caprino e indivia con noci e aceto balsamico £13.50
Endive salad with goat's cheese, walnuts and balsamic vinegar

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Zuppa di borlotti con capesante scottate alla piastra £18.50
Borlotti beans soup with seared scallops

Malloreddus con salsa di carciofi e bottarga Sarda £24.50
Malloreddus with artichoke and Sardinian bottarga

Strozzapreti con salsa al cotechino e broccolo romanesco £15.50
Fresh strozzapreti with cotechino and romanesco broccoli

Linguine all'astice con peperoncino £27.50
Linguine with lobster, chilli and fresh tomato

Paccheri con melanzane, 'nduja e ricotta salata £15.50
Paccheri with aubergine, 'nduja and salted ricotta

Ravioli all'ossobuco di vitello con gremolata £19.50
Veal ossobuco ravioli with gremolata

Pappardelle ai funghi di stagione £17.50
Fresh pappardelle with wild mushrooms

Tagliolini con granchio, zucchine e prezzemolo £24.50
Tagliolini with crab, courgettes and parsley

Costoletta di vitello con purè di patate e brodetto di funghi misti £34.50
Roasted veal cutlet with mashed potato and mixed mushrooms

Filetto di cervo al forno con crema di carote, sedano rapa e funghi £26.50
Roasted loin of venison with carrot puree, celeriac and mushrooms

Paillard di pollo con spinaci e insalata mista £19.50
Chicken paillard with spinach and mixed leaves

Costata di manzo con verdure alla griglia £82.00
Char-grilled rib of beef with vegetables
(For 2 people)

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Rana pescatrice con bietola e salsa di pinoli e uvetta £28.50
Pot roasted monkfish, sautéed chard with pine nuts and sultana sauce

Calamari con salsa vierge £19.50
Char-grilled squid with sauce vierge

Trancio di merluzzo al forno con fagioli neri e pomodorini £24.50
Oven-roasted cod with black beans and sun dried cherry tomatoes

Filetto di branzino con cime di rapa, barbabietola e balsamico £32.50
Roasted sea bass with cime di rapa, beetroot and balsamic vinegar

Salads

Rocket and parmesan £8.50
Tomato and onion £8.50
Mixed leaves £8.50
Mixed salad £8.50

Side Orders

Mashed potato £4.50
Roast potatoes £4.50
Sautéed spinach £4.50
Mixed salad £4.50
Green beans £4.50
Tomato and onion £4.50

Basket of carasau bread £5.50

Prices include 20% VAT
A discretionary gratuity of 13.5 % will be added to the final bill
As our produce is purchased freshly each day,
please be understanding if certain dishes are not available
Before ordering, speak to our staff if you have a Food Allergy or Intolerance
PRIVATE ROOM ALSO AVALAIBLE