

# APÉRITIFS

## SPARKLING

<b>BUCK'S FIZZ</b>	10.95
Freshly squeezed orange, Organic Prosecco DOC Bottega	
<b>ISLANDER</b>	9.25
Fresh bitters, Grey Goose Vodka, London Essence Pink Grapefruit Tonic.	

## VIRGIN COCKTAILS

<b>GINGER TONIC</b>	4.95
Squeezed lemon, double shot of ginger & tonic water.	
<b>VIRGIN MARY</b>	4.95
Tomatoes, celery, ginger and squeezed lemons.	
<b>JASMINE &amp; PEACH TONIC</b>	4.50
Botanical London Essence Tonic with basil & ice.	

## HOUSE COCKTAILS

<b>ESPRESSO MARTINI</b>	9.50
A splash of Fernet Branca, Tia Maria, Chocolate syrup & a double shot of espresso.	
<b>MOSCOW MULE</b>	8.50
Vodka, blended ginger, squeezed lime & ginger beer.	
<b>BLOODY MARY</b>	9.50
Celery, vodka, Worcestershire sauce, tomatoes, pepper, spice & celery salt.	
<b>MARGERITA</b>	8.50
Tequila, triple sec, lime & salt.	

## GIN & TONIC SELECTION

<b>SUNTORY ROKU WITH GRAPEFRUIT &amp; ROSEMARY TONIC</b>	10.95
with basil and lime.	
<b>HENDRICK'S WITH POMELO &amp; PINK PEPPER TONIC</b>	8.95
with freeze-dried grapefruit & red peppercorn.	
<b>MONKEY 47 SCHWARZWALD WITH GRAPEFRUIT &amp; ROSEMARY TONIC</b>	12.95
with cucumber & rosemary.	

# STARTERS

## GRILLED ARTICHOKE & FENNEL

9.95

Capers, basil & herb oil.

## BRUSCHETTA ALLA SICILIANA

3.95

Tomatoes, olive oil & fresh mint.

## ZUPPA DEL GIORNO

8.95

Fresh seasonal vegetables.

## ZUPPA DI PESCE

9.95

Made with local fish, fresh herbs, white wine and mixed shellfish in a tomato infusion. Subject to availability.

## NEONATI

10.95

Fried baby fish with olive oil, lemon juice & crushed pepper.

## COZZE GRATINATE

10.95

Mussels topped with garlic, olive oil, toasted breadcrumbs, pepper, butter, cream and melted grana padano.

## MOZZARELLA DI BUFALA FRITTA

9.95

Breaded in a lemon pepper crust, served with a selection of forest fruits, rucola and a drizzle of honey.

## SALSICCIA SICILIANA

12.95

Three types of char-grilled organic sausage. Served on a sizzling plate with roasted onion & fennel seed.

## FRITTO MISTO

10.95

Fried Local baby prawns, calamari and whitebait. Served with rucola, lemon & tartar sauce.

## SALT & PEPPER SQUID

10.95

Fried calamari served with wasabi & miso mayonnaise, siracha, coriander and lime.

## CALAMARI ALLA SICILIANA

14.95

Home made stew of baby calamari made in a fresh lobster bisque, with garlic, olive oil, fresh mint, roasted cherry tomatoes, lemon & a hint of chili.

## STEAK TARTARE

14.95

USDA beef fillet with a tobacco mustard dressing, shallot, parsley and a quail egg. Served with a wasabi herb mayonnaise and rustic bread.

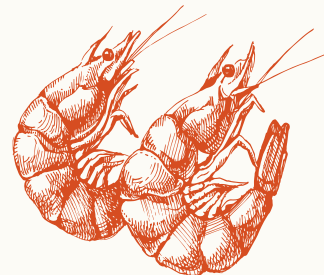
## BAKED MOZZARELLA DI BUFALA

10.95

## WRAPPED IN PROSCIUTTO & GUANCIALE

Pistachio, rucola and herb oil.

# CRUDI/RAW



## GILLARDEAU OYSTERS

5.95

## CARPACCIO DI TONNO

12.95

A dash of soy & wasabi.

## GAMBERI ROSSI

13.95

A drizzle of lemon & olive oil.

## TARTARE DI SALMONE

14.95

Avocado, coriander, guacamole, chili and lime.

## GRAN CRUDO

30

Carpaccio di tonno, gamberi and carpaccio di salmone.

Please find a selection at the seafood counter.

# FOCACCE

## AL SICILIANO 9.95

Tomatoes, garlic, marinated Sicilian olives & fresh basil.

## RUCOLA E PROSCIUTTO 10.95

Parma ham, rocket leaves and parmigiano.

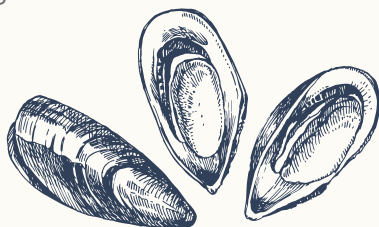
## ALLE ACCIUGHE 9.95

Anchovies, capers, tomatoes and fresh mint.

## AGLIO, OLIO, PEPERONCINO 9.95

Garlic, olive oil, fresh chili, parsley & parmigiano shavings.

# PASTA



## PAPPARDELLE GAMBERI 17.95

Prawns tossed in a freshly made lobster bisque, chili and zucchini.

## SPAGHETTI MARE 17.95

Mixed shellfish, baby prawns and calamari cooked in white wine, garlic & tomatoes.

## TORTELLONI CON CREMA DI TARTUFO 17.95

Freshly made veal tortelloni in a mushroom and black truffle sauce. Topped with grated parmigiano.

## PAPPARDELLE AL CINGHIALE & GUANCIALE 17.95

48 hour slow cooked wild boar, guanciale, thyme and parmigiano crisps.

## TORTELLACCI ALLA ROMANA 17.95

Freshly made cingiale tortellacci, tossed in slow cooked pork cheeks and crispy guanciale

Please be advised that pasta types cannot be substituted with one another.

# MAINS



## HERB GOAT CHEESE & CHEVRE WRAPPED IN WALNUT FILO PASTRY 17.95

Topped with a selection of seasonal vegetables, roasted kale & parmesan crisps.

## PETTO DI POLLO ALLA GRIGLIA 18.95

Char-grilled corn-fed chicken breast served with fresh basil pesto & seasonal vegetables.

## GRASS FED FILLET OF BEEF 31

with seasonal vegetables.

## GRASS FED RIB EYE STEAK 26

with seasonal vegetables.  
Kindly note that due to standard practice this dish may not be served rare or blue.

## ROTOLO DI MANZO 25

Grass fed rib eye rolled with french goat cheese & crispy bacon. Served with seasonal vegetables.

## USDA PRIME GRASS-FED RIBEYE ON THE BONE 12.50 PER 100grams

Ideal for 2 people sharing. Served with fries, grilled vegetables & chimichurri. Please enquire to see your preferred cuts available by weight.

# SAUCES

## GARLIC BUTTER 2.95

## PEPPER & BRANDY 3.95

avocado pesto & toasted bread.

# FISH

**FRITTO DI CALAMARI** 22  
with green salad & tartar sauce.

**LAVA-GRILLED ARGENTINIAN KING PRAWNS** 30  
Seasonal vegetables, garlic butter, jasmine rice, chimichurri.

**CHAR-GRILLED CALAMARI** 28  
Jasmine rice, coriander, chili, lime & steamed greens.

**SALMONE ALLA GRIGLIA** 25  
Dill sauce and steamed greens. Subject to availability.



## SIDES

Truffle and parmesan fries	7.50
Fries	2.95
Roast potatoes	2.95
Mashed potatoes	4.50
Fattoush salad	3.50
Jasmine rice with toasted coconut and coriander	3.50
Green beans, peas, mange-tout	4.50

A SELECTION OF

# FRESH FISH

AT OUR

*Seafood Counter*

## AL SALE

Covered in rock salt & baked in our stone oven.

## AL CARTOCCIO

Locked in foil with fresh mint, garlic, parsley, lemon, white wine and olive oil. Gently steamed.

## ALLA GRIGLIA

Gently grilled to preserve moisture whilst maintaining the full flavor of the grill.

