

STARTERS

GRILLED ARTICHOKE & FENNEL

Capers, basil & herb oil.

9.95

BRUSCHETTA ALLA SICILIANA

Tomatoes, olive oil & fresh mint.

3.95

ZUPPA DEL GIORNO

Fresh seasonal vegetables.

8.95

ZUPPA DI PESCE

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

9.95

NEONATI

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

10.95

COZZE GRATINATE

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

10.95

MOZZARELLA DI BUFALA FRITTA

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

9.95

SALSICCIA SICILIANA

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

12.95

FRITTO MISTO

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

10.95

GAMBERI ROSSI ALLA GRILIA

A drizzle of lemon & olive oil.

16.95

STEAMED MUSSLES

Simply steamed with garlic and parsley.

14.50

SALT & PEPPER SQUID

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

10.95

CALAMARI E NDUJA ALLA SICILIANA

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

14.95

STEAK TARTARE

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

14.95

BAKED MOZZARELLA DI BUFALA WRAPPED IN PROSCIUTTO & GUANCIALE

Pistachio, rucola and herb oil.

12.95

FOCACCE



AGLIO, OLIO, PEPERONCINO

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

8.95

AL SICILIANO

Tomatoes, garlic, marinated Sicilian olives & fresh basil.

9.95

RUCOLA E PROSCIUTTO

Parma ham, rocket leaves & parmigiano.

10.95

ALLE ACCIUGHE

Anchovies, capers, tomatoes and fresh mint.

9.95



CRUDI RAW

FRESH *Selection* DAILY

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
sahimi-grade salmon served with
avocado and an Asian dressing.

PASTA

TRIS DI RAVIOLI 13.95

Homemade ravioli (Pumpkin Amaretti,
Funghi Tartufati & Ricotta Grana) served
with fresh sage & melted butter.

TORTELLACCI ALLA ROMANA 17.95

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

PAPPARDELLE GAMBERI 18.95

Prawns tossed in lobster bisque,
chili & zucchini.

PENNE ALL'ARRABIATA 16.95

Penne with fresh tomato sauce, nduja,
crispy guanciale & basil.

PENNE CHICKEN & PESTO 14.95

Penne tossed in fresh pesto, topped with
grilled chicken, bacon, parmigiano
& a touch of cream

RAVIOLI PORCINI 16.95

Freshly made ravioli stuffed with porcini
mushrooms & topped with a truffle sauce.

TORTELLACCI CON CREMA DI TARTUFO 18.95

Freshly made veal tortellacci in a
mushroom & black truffle sauce.
Topped with parmigiano.

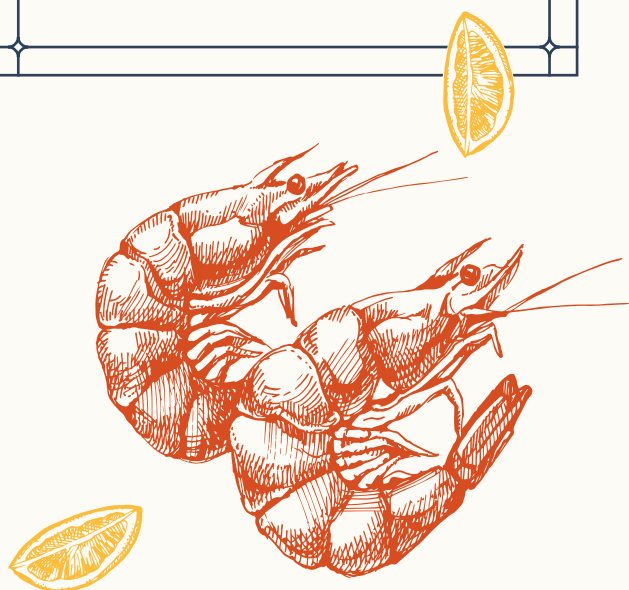
SPAGHETTI MARE 19.95

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

PAPPARDELLE AL CINGHIALE & GUANCIALE 18.95

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

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



MAINS



PIZZA

HERB GOAT CHEESE & CHEVRE WRAPPED IN WALNUT FILO PASTRY 17.95

Topped with a selection of seasonal vegetables & parmesan crisps.

PETTO DI POLLO ALLA GRIGLIA 18.95

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

GRIGLIATA DI CARNE 19.95

Corn-fed chicken breast, rib-eye and organic Sicilian sausage & seasonal vegetables.

GRASS FED FILLET OF BEEF 33

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.

SLOW COOKED PORK CHEEKS WITH CRISPY GUANCIALE 25

Cooked in Port wine. Served with steamed greens & mashed potato

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.

MARGHERITA 14

Tomatoes, mozzarella & fresh herbs.

POMODORO NDUJA E BUFALA 16.95

Tomatoes, nduja, mozzarella di bufala & fresh basil.

AL BIANCO TARTUFO & GUANCIALE 17.95

Mozzarella, mushrooms, truffle, crispy guanciale & rosemary.

DEL GIARDINO 14.95

Tomatoes, mozzarella, courgettes, aubergines, sun-dried tomatoes, chili, fresh basil, parmigiano & pesto.

AL POLLO 15.95

Tomatoes, mozzarella, grilled chicken, guanciale, fresh thyme, olives.

AL PISTACHIO 17.95

Fresh pistachio, guanciale & mozzarella.

Please be advised pizzas aren't available on Sundays and public holidays.

SAUCES

GARLIC BUTTER	2.95
PEPPER & BRANDY	3.95
TRUFFLE & MUSHROOM	5.95

FISH

MOULES MARINIÈRES 26

Fresh mussels cooked in a broth with white wine, chalotes, garlic, fresh herbs and a touch of cream. Served with chips

FRITTO DI CALAMARI 23.50

with green salad & tartar sauce.

LAVA-GRILLED ARGENTINIAN KING PRAWNS 30

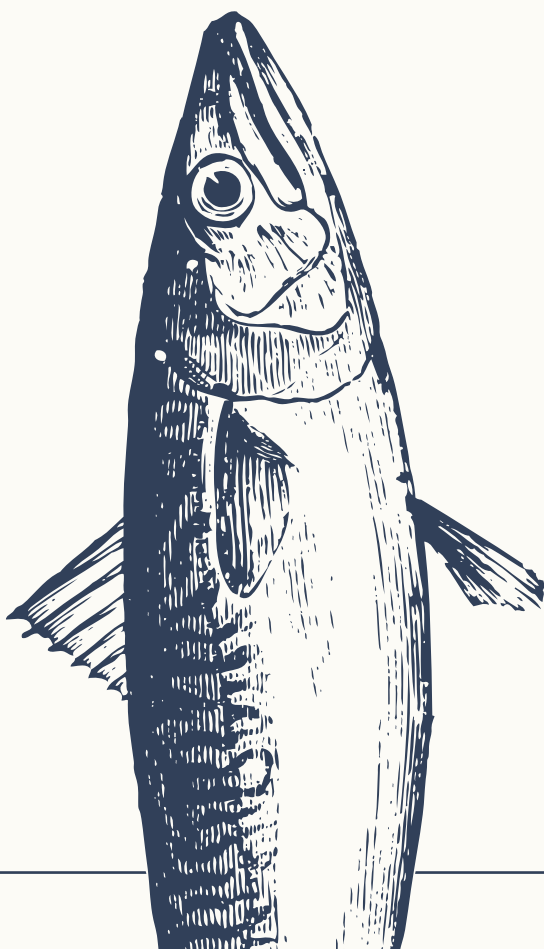
Seasonal vegetables, garlic butter, jasmine rice, chimichurri.

CHAR-GRILLED CALAMARI 28

Jasmine rice, coriander, chili, lime & steamed greens.

SALMONE ALLA GRIGLIA 25

Dill sauce and steamed greens. Subject to availability.



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.

SALADS



CLASSIC CHICKEN CAESAR 15.95

Char grilled chicken, iceberg lettuce, parmigiano shavings, lemon juice, anchovies, olive oil, crispy bacon, tomatoes and croutons dressed in a classic caesar dressing.

INSALATA DI AVOCADO 14.95

Cucumber, fresh coriander, romaine lettuce, rucola, avocado, fresh dill, chicory, radish and roasted walnuts. Served with avocado pesto & toasted bread.

INSALATA DI MOZZARELLA DI BUFALA 15.95

Cucumber, fresh basil, tomato, romaine lettuce, fresh coriander, avocado & parmigiano shavings. Served with avocado pesto & toasted bread.

THAI CHICKEN & AVOCADO SALAD 16.95

Iceberg lettuce, tomato, grilled chicken, spring onions, lime marinated avocado, fresh coriander, radishes and ginger. Topped with sesame seeds & fresh chili.

ASIAN GRILLED SALMON SALAD 17.95

Grilled salmon, wasabi herb mayonnaise, iceberg lettuce, tomatoes, spring onions, fresh coriander, cucumber, chili, radishes and ginger. Served in an Asian dressing.

Please be advised that salads are only served during lunch time and are not available on Sundays and public holidays.

SIDES

Truffle and parmesan fries	7.50
Fries	3.50
Roast potatoes	3.50
Mashed potatoes	4.50
Side Salad	3.50
Jasmine rice with toasted coconut and coriander	4.50
Green beans, peas, mange-tout	4.95