



DINNER

Starters

Tuna Tartare – €19.0

*Avocado, Harissa Mayonnaise,
Melon & Ginger Dressing*

Beef Tataki – €19.0

*Stracciatella, Miso King Oyster Mushrooms,
Wakame, Fried Bread*

Green Gazpacho – €14.0

Pea & Wasabi Tartare, Cured Mackerel

Buffalo Burrata (V) – €18.0

Frozen Tomato, Basil, Roasted Peaches, 10-year-old Balsamic Vinegar from Modena



Pasta & Risotto

Risotto alla Parmigiana – €18.0
*Flame-burnt Aubergines, Stracciatella,
Confit San Marzano Tomato Powder*

Pappardelle Wild Boar – €20.0
Asiago Mezzano, Apricot

Amatriciana Ravioli – €19.0
*Pecorino Romano DOP Foam, Sichuan Pepper,
Crispy Guanciale*

Pennoni Benedetto Cavalieri – €18.0
Romanesco Sauce, Pine Nut Emulsion, Crunchy Alici Beccafico, Cauliflower Couscous

Chef's Recommendations

Crunchy Octopus – €18.0
Smoked Carrot Puree, Aged Balsamic Vinegar, Wakame, Crispy Tapioca & Squid Ink Cracker

Tagliolini ai 3 Limoni (V) – €20.0
Garden Lemons, Candied Limes, Black Persian Lemon, Fish Tartare

Wiener Schnitzel – €29.0
Wholegrain Mustard Potato Salad, Cranberry Sauce

Tiramisu al Limone – €9.0

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information.

All prices are inclusive of VAT.



Mains

Grain-fed Tagliata — €32.0

Asparagus, Guanciale, Luna Sauce, Crushed Potatoes

Feta Tart (V) — €25.0

Kalamata Olives, Slow Roasted Tomato, Honey, Caramelised Onions

Duck Breast — €29.0

Mange Tout Tabbouleh, Sweet Potato Purée, Sour Cherry Jus

Fritto Misto — €27.0

Calamari, Red Mullet, Sicilian Panelle, Olive Tapenade, Lime & Ginger Mayo

Sides — €4.5 each

Choose from:

Fries | Sweet Potatoes Fries | Panelle Croccanti e Salsa Verde
Roasted Zucchini, Parmesan & Preserved Lemon Sauce | Broccoli, Anchovies, Panko, Chilli
Mixed Leaf Salad
Rocket, Cherry Tomato & Parmesan Salad

Crushed Potatoes — €4.5

Add Nduja, Salsa Verde, Truffle Butter — €2.0

Ask your server for today's specials



Dessert

Strawberry Pavlova – €9.0

Chocolate & Aubergine Brownies – €9.0
Basil Mousse, Extra Virgin Olive Oil Ice Cream

Zuppa Inglese – €9.0

Black Sesame Basque Cheesecake – €9.0
Raspberry, White Chocolate, Kadaifi

Chocolate & Orange Mousse – €9.0
Caramelised Walnut, Coffee Sabayon

Ice Cream Selections – €4.0 per scoop