

Set Menù (all day, every day)

CLASSICO 2/3 Courses (with focaccia)

24 / 27.5

Choose one

Bruschetta con Prosciutto di Parma *truffle oil & stracciatella*

Bruschetta con Acciughe *anchovy & stracciatella, lemon zest*

Carpaccio di Zucchine *roasted tomatoes, lemon v*

Choose one

Trofie al Pesto *trofie pasta with basil & pine nut pesto v*

Lasagna Bolognese *slowly simmered in merlot wine*

Risotto agli Asparagi Piselli *asparagus & young pea risotto, grana v*

Add one

Panna Cotta *berries*

Tiramisu *made with marsala wine*

Affogato *vanilla gelato & a shot of fresh espresso*

Torta al Cioccolato Fondente *70% dark chocolate melting cake, vanilla gelato (10 minutes) +1*

SPECIALE 2/3 Courses (with focaccia)

34 / 37.5

Choose one

Asparagi e Pancetta *asparagus & grilled pancetta*

Burrata Fresca *roasted aubergine & confit tomatoes v*

Salumi *16 months prosciutto di parma, speck, spianata*

Choose one

Pollo alla Milanese *panko crusted chicken, rock salt, lemon with rocket salad*

Orata *line-caught sea bream, crisp potato shell with rocket salad*

Bistecca di Scamone *dedham vale 28 days aged rump steak with house fries, rocket*

Bistecca di Filetto *dedham vale 28 days aged fillet steak with house fries, rocket +7*

Add one

Panna Cotta *berries*

Tiramisu *made with marsala wine*

Affogato *vanilla gelato & a shot of fresh espresso*

Torta al Cioccolato Fondente *70% dark chocolate melting cake, vanilla gelato (10 minutes) +1*

Menù

BARRA / AT THE BAR

Focaccia Pane <i>rosemary</i> v	5.5
Mandorle <i>Smoked Almonds</i> v	6
Nocellara Olives v	7
Parmigiano al Forno <i>home baked parmesan chips</i> v	7
Hummus <i>Sardinian crisp bread</i> v	8
Bruschetta Classica <i>tomato with black olive tapenade</i> v	8
Arancini Gorgonzola <i>mushroom & gorgonzola</i> v	8

ANTIPASTO / TO START

Bruschetta con Prosciutto di Parma <i>truffle oil & stracciatella</i>	8
Bruschetta con Acciughe <i>anchovy & stracciatella, lemon zest</i>	8
Carpaccio di Zucchine <i>roasted tomatoes, lemon</i> v	7.5
Asparagas with Pancetta	14
Burrata Fresca <i>roasted aubergine & confit tomatoes</i> v	14
Salumi <i>16 months prosciutto di parma, speck, spianata</i>	14

PRIMI E SECONDI / PASTA & MAINS

Trofie al Pesto <i>trofie pasta with basil & pine nut pesto</i> v	18.5
Lasagna Bolognese <i>slowly simmered in merlot wine</i>	18.5
Risotto agli Asparagi Piselli <i>asparagus & young pea risotto, grana</i> v	19
Pollo alla Milanese <i>panko crusted chicken, rock salt, lemon with rocket salad</i>	23.5
Orata <i>line-caught sea bream, crisp potato shell with rocket salad</i>	24
Bistecca di Scamone <i>dedham vale 28 days aged rump steak, house fries, rocket</i>	25
Bistecca di Filetto <i>dedham vale 28 days aged filet steak, house fries, rocket</i>	32

CONTORNI / SIDES

Insalata di Rucola <i>Rocket Salad cherry tomato</i>	6.5
Patatine Fritte <i>house fries, wild rosemary, garlic</i>	7
Tenderstem Broccoli <i>pumpkin seeds, pink peppercorn</i>	8

DOLCI / SWEET

Affogato <i>vanilla gelato & a shot of fresh espresso</i>	7
Panna Cotta <i>berries</i>	8
Tiramisu <i>made with marsala wine</i>	8.5
Torta al Cioccolato Fondente <i>70% dark chocolate melting cake, vanilla gelato (10 minutes)</i>	10

FORMAGGIO / CHEESE

Blue, Toma, Cow's Milk Tartufo & Parmigiano Reggiano <i>24 months organic</i>	13
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