



## ≈ DINNER ≈

### APERITIVI APERITIFS

<b>APEROL SPRITZ</b> .....	6
Aperol, Prosecco & soda water	
<b>BELLINI</b> .....	6.5
Prosecco & purée or nectar of the day	
<b>PROSECCO ROYALE</b> .....	6.5
Prosecco & creme de cassis	
<b>NEGRONI</b> .....	7
Gin, Campari & Martini Rosso	

### GIN & TONIC

BOMBAY SAPPHIRE 6.5      HENDRICKS 8.5

#### GRAPEFRUIT

Fresh basil & succulent grapefruit

#### MELON

Lime twist & sweetest melon

#### STRAWBERRY

Luscious strawberries & spearmint

#### CUCUMBER

The freshness of cucumber & pink pepper

## PER INIZIARE STARTERS

<b>PANE &amp; PINZIMONIO</b> ① .....	3.5
Bread, olive oil & balsamic	
<b>OLIVE BELLA DI CERIGNOLA</b> ① .....	3.5
Mild and buttery olives from Cerignola	
<b>BRUSCHETTA MELANZANE E POMODORINO</b> ① .....	5.5
Roasted aubergine & cherry tomatoes, buffalo mozzarella	
<b>FUNGHI E POLENTA</b> ① .....	5.95
Mixed mushroom cream, crispy polenta & Gorgonzola Piccante	
<b>ARANCINO DI MARE</b> .....	6.95
Sicilian Seafood rice ball, black ink bread crumbs & spicy tomato sauce	
<b>POLPO E PATATE</b> .....	7.25
Grilled octopus, crushed potatoes & black olives	
<b>GIARDINO DELL' OSTERIA</b> ① .....	7.95
Creamed goat cheese, white asparagus, black truffle, balsamic beetroot & hazelnuts	
<b>TARTARE DI MANZO</b> .....	8.95
Aged Scottish Sirloin tartare, quail eggs, black truffle, pickled onion & anchovy mayo	
<b>TAGLIERE DI SALUMI</b> <span style="border: 1px dashed black; padding: 2px;">SHARING PLATTER</span> .....	15.5
Sgambato Parma ham, Finocchiona & Ventricina salami, Speck di montagna & homemade focaccia	

## PASTE & RISOTTI

### HAND CRAFTED FRESH PASTA

<b>PACCHERI AL RAGU</b> .....	9.5
Rich beef & pork ragout slow cooked for over 5 hours	
<b>GNOCCHI DI RICOTTA</b> ① .....	10.95
Ricotta gnocchi, roasted aubergine, cherry tomatoes & grated ricotta	
<b>CACAO RAVIOLI</b> .....	12.95
Osteria cocoa ravioli, venison, apple & onion chutney & creamed squash	
<b>TAJARIN AL TARTUFO</b> ① .....	13.5
Typical Piedmont tajarin pasta, uncinato black truffle & butter	
<b>TONNARELLI ALLO SCOGLIO</b> .....	13.5
Abruzzo fresh egg pasta w calamari, clams, mussels, cherry tomatoes & chilli	
<b>RISOTTO AL NERO DI SEPPIA</b> .....	13.95
Black squid ink risotto, grilled calamari & salmon caviar	

## SECONDI MAINS

<b>BRANZINO AL CARTOCCIO</b> .....	13.95
Sea bass fillet, clams, courgettes, cherry tomatoes & chilli, baked in a parcel	
<b>MERLUZZO</b> .....	14.95
Pan-fried cod, cauliflower puree, tenderstem broccoli & salmon caviar	
<b>GUANCIA DI BUE</b> .....	16.5
Braised ox cheek in its own jus, white asparagus & baby corn	
<b>MAIALETTO</b> .....	15.95
Pork fillet wrapped in Parma ham marinated with sage, marsala sautéed mushrooms & mash potatoes	
<b>CERVO</b> .....	17.95
Saddle of Venison w blueberry sauce, butternut squash cream, cabbage & pancetta	
<b>CONTROFILETTO</b> .....	18.5
Aged Scottish Sirloin, veal jus, potato confit & home smoked heritage carrots	

## I CONTORNI SIDES

<b>BROCCOLI</b> ① .....	2.5	<b>ASPARAGI</b> ① .....	3.5
Sautéed broccoli & chilli		Sautéed asparagus	
<b>PATATE ARROSTO</b> ① .....	2.5	<b>INSALATA MISTA</b> ① .....	3.5
Roasted potatoes		Mixed or green salad	
<b>SPINACI</b> ① .....	3	<b>INSALATA DI RUCOLA</b> ① .....	3.5
Sautéed spinach		Rocket, cherry tomatoes & Parmesan shaving salad	

### HEAD CHEF PATRIK PAOLELLA

Gluten free pastas and vegetarian options available on request  
 Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances  
 An optional 10% service charge will be added to the bill of groups of 5 or more