



DINNER

APERITIVI APERITIFS

APEROL SPRITZ

Aperol, Prosecco & soda water

BELLINI

Prosecco & purée or nectar of the day

NEGRONI

Gin, Campari & Martini Rosso

PROSECCO ROYALE

Prosecco & creme de cassis

GIN & TONIC

BOMBAY SAPPHIRE

HENDRICKS

GRAPEFRUIT

Fresh basil & succulent grapefruit

MELON

Lime twist & sweetest melon

STRAWBERRY

Luscious strawberries & spearmint

CUCUMBER

The freshness of cucumber & pink pepper

PER INIZIARE STARTERS

PANE & PINZIMONIO (V)

Bread, olive oil & balsamic

OLIVE BELLA DI CERIGNOLA (V)

Mild and buttery olives from Cerignola

BRUSCHETTA

Toasted ciabatta bread with roasted courgette & cherry tomatoes, Argentinian king prawn

POLPETTINE

Marinated cod balls deepfried, pea cream, tomato mayo

BARBABIETOLA (V)

Cubed marinated fresh beetroot, goat cheese cream, honey & balsamic dressing, homemade herb ice cream

BURRATA

Fresh Burrata imported from Puglia, roast peppers, anchovies, capers, dried red onion

VITTELO TONNATO

Thin sliced roast veal, traditional tuna sauce & home pickled vegetables

CARPACCIO DI MANZO

Seared Scottish sirloin hand sliced, rocket, Parmigiano Reggiano & black spring truffle mayo

TAGLIERE DI SALUMI SHARING PLATTER

Parma ham, Lonzino, Capocollo, Ventricina, Bastardo salami

PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA

PACCHERI (V)

Paccheri pasta with San Marzano DOP tomato sauce, smoked provola & basil

GNOCCHI (V)

Roasted aubergine gnocchi with courgettes, peas, cherry tomatoes, fresh buffalo ricotta

RAVIOLINI ALLA GENOVESE

Homemade raviolini stuffed with beef & onion ragout, butter, basil & 24 months aged Parmigiano Reggiano

TONNARELLI ALLO SCOGLIO

Abruzzo fresh egg pasta w sea bass, calamari, mussels, cherry tomatoes & chilli

RIGATONI

Rigatoni pasta with guanciale (pork cheek dry aged for 9 months), shallots, cherry tomatoes, Pecorino Romano

RISOTTO

Carnaroli rice with Argentinian king prawns, asparagus, toasted almonds & prawn bisque

SECONDI MAINS

POLLO

Sous vides corn-fed chicken breast, roast potatoes & peppers, jus

SALMONE

Pan fried salmon with cous cous salad, green asparagus, salmoriglio dressing

MAIALETTO

Marinated pork fillet Parma ham wrapped sous vide, apple & port sauce, mash potato, spinach

MERLUZZO

Pan-fried Norwegian skrei cod with Torpedino tomatoes, Gaeta olives, anchovies, capers

ZUPPA DI MARE

Argentinian prawns, sea bass, calamari and mussels stew, cherry tomatoes, garlic, chill

BISTECCA

Extra marbled beef rib eye, potato fondant, grilled courgettes & veal jus

I CONTORNI SIDES

VERDURE GRIGLIATE (V)

Grilled mix veg

PATATE ARROSTO (V)

Roasted potatoes

SPINACI (V)

Sautéed spinach

ASPARAGI (V)

Sautéed asparagus

INSALATA MISTA (V)

Mixed or green salad

INSALATA DI RUCOLA (V)

Rocket, cherry tomatoes & Parmesan shaving salad

HEAD CHEF PATRIK PAOLELLA

Gluten free pastas & 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