



## 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

#### PEAR

Fresh sage & sweet pear

#### CINNAMON

Succulent orange & warming cinnamon

#### ELDERFLOWER

Lime twist & blooming elderflower

#### CUCUMBER

Refreshing cucumber & aromatic rosemary

## PER INIZIARE STARTERS

#### PANE & PINZIMONIO ①

Bread, olive oil & balsamic

#### OLIVE NOCELLARA DEL BELICE ①

Mild and buttery olives from Valle del Belice

#### BRUSCHETTA

Toasted ciabatta bread, sauteed octopus, cherry tomatoes, anchovies, olives & capers

#### CECINA ①

Chickpea cake, grilled mix vegetables & crumbly goats cheese

#### ZUCCA ①

Roasted butternut squash soup, hazelnuts and shredded burrata

#### COZZE

Sauteed mussels in white wine, garlic, chilli & crostini

#### CARPACCIO DI CERVO

Home cured venison carpaccio, winter salad radicchio & frisee W apple compote

#### TAGLIERE DI SALUMI (price per person)

Thinly sliced Tuscan Parma ham, wild boar mortadella, montain speck, Finocchiona salami, grilled mix vegetable & carasau bread

# PRIMI & RISOTTI

HAND CRAFTED FRESH PASTA (*Gluten free available*)

## MALLAREDDUS

Traditional Sardinian pasta W slow cooked wild boar mortadella in tomato sauce

## PACCHERI

Paccheri pasta with swordfish, roast aubergine, cherry tomatoes, pistachio & fresh basil

## TAGLIOLINI

Piedmont tagliolini pasta, winter uncinato truffle, butter & 24 months-aged Parmigiano Reggiano Cantarelli

## RAVIOLINI

Patrik's handmade raviolini stuffed W pork, beef, rabbit & spinach, light veal jus & Parmigiano Reggiano

## TONNARELLI ALLO SCOGLIO

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

## SPAGHETTI SPEZZATI

Typical Italian broth of borlotti & cannellini beans, broken-up spaghetti, cherry tomatoes, onion & garlic

## RISOTTO

11 month aged carnaroli rice tossed W marrow bones, veal broth, Abruzzo saffron & aromatic butter

# SECONDI MAINS

## SPEZZATINO

Beef stew slowly cooked for 5 hours W carrots, onions, rosemary in Puglian tomato sauce served W mash potatoes

## CERNIA

Oven baked stonebass W red onions, potatoes, sage & white wine sauce

## MAIALETTO

Northern Italian marinated pork fillet rolled W mountain speck served W mushrooms, roast potatoes, chestnut & glazed W pork jus

## BRANZINO

Whole seabass stuffed W aromatic herbs, roast vine tomatoes, capers & olives

## CERVO

Marinated saddle of venison, butternut squash cream, roast abalone mushrooms, wine Port jus

## BISTECCA

Grilled rib-eye steak, escarole, creamy buffalo ricotta & veal jus reduction

## FEGATO PULCINELLA

Calf's liver w caramelised onions, pancetta, creamed potato & red wine sauce

# I CONTORNI SIDES

## VERDURE GRIGLIATE

Grilled mix veg & EVO oil

## PATATE ARROSTO

Roasted potatoes W melted Provola cheese

## SPINACI

Sautéed spinach in butter & garlic

## BROCCOLI

Sautéed broccoli in garlic & chilli

## INSALATA MISTA

Mixed leaves, raw thinly sliced beetroot, walnuts & blue cheese dressing

## INSALATA DI RUCOLA

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