

CICCHETTI & ANTIPASTI

Cooley Rock Oysters, Shallot Vinegar & Amalfi Lemon	3.5/ shell
Hand Dived Scallop Crudo, Green Mandarin, Chilli & Coriander	16
Nocellara Olives	4
Garden Herb Focaccia	5
Sage & Anchovy Fritti, Amalfi Lemon	6
Crostini with Sheep's Milk Ricotta & Jerusalem Artichoke Caponata (2 pieces)	9
Crostini with Steak Tartare, Pecorino Romano (2 pieces)	12

PRIMI

Delica Pumpkin & Chestnut Agnolotti, Gorgonzola Dolce and Amaretti	16
Squid Ink Linguini, Parloude Clams & Puttanesca Butter	19

SECONDI

Warm Salad of Winter Vegetables, Parmesan Fonduta, Hazelnuts & Truffles	24
Roast Cornish Pollock, Minestra Nera, Pine Nuts, Golden Raisins & Brown Butter	29
Pot Roast Partridge, Tuscan Sausage, Umbrian Lentils, Chanterelles, Smoked Lardo & Radicchio	30
Beef Short Rib Braised in Chianti, Soft Polenta, Walnut & Smoked Bone Marrow Salsa Verde	36

CONTORNI

Fried Potatoes with Parsley & Garlic	6
Italian Bitter Leaf Salad, Radish, Fennel & Garden Herbs	7

DOLCE

Fior di Latte Gelato, La Ferre Olive Oil, Sea Salt	7
Amalfi Lemon Maritozzi	8
Green Mandarin Sorbet	8
Dark Chocolate Mousse, Piedmont Hazelnut & Marsala	10

Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies.
Discretionary 12.5% service charge will be added to your bill.
All prices inclusive of VAT.