

Dinner A La Carte

Antipasti

ARANCINI

Saffron rice with mozzarella and spinach | 9

BURRATA

Fresh burrata with Merinda and Camone tomatoes, grilled red peppers, and pesto Genovese | 19



SFORMATO

Baked cheese soufflé with spinach, cream and parmesan | 15

TARTARE DI TONNO

Yellowfin tuna tartare with pangrattato, grilled red peppers, capers and Amalfi lemon | 20

BEEF CARPACCIO

Thinly sliced cured beef with red and golden beets, wild rocket and fresh horseradish | 20

INSALATA MISTA

Salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar | 15

CALAMARI IN PADELLA

Pan fried squid with Borlotti beans chilli, anchovies, parsley and chopped rocket | 20

Primi

MINISTRONE

Swiss chard with Borlotti beans, tomato, courgette and fresh basil | 14

RISOTTO FRUTTI DI MARE

Acquerello Risotto with clams, mussels, prawns, Bass, tomatoes, chilli and parsley | 20/ 30

RAVIOLI DI RICOTTA E LIMONE

Fresh green pasta filled with ricotta, lemon, pecorino with courgettes flowers and brown butter | 19

TAGLIATELLE ZUCCHINI E GAMBERETTI

Fresh pasta with prawns, courgette, Datterini tomatoes, parsley and fresh chili | 24

CAPPELLETTI DI VITELLO

Fresh pasta filled with slow-cooked veal, porcini mushrooms and parmesan | 18/28

PAPPARDELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef with Chianti and San Marzano tomatoes | 18/28

MEZZE MANICHE AMATRICIANA

Tomato, Guanciale and Pecorino | 16/23



Secondi

Pesce



ORATA AL FORNO

Pan-roasted sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce | 31

OMBRINA

Ombrina - bass fillet with rainbow chard, pepper and white wine sauce | 40

Carne



SCAMONE DI AGNELLO

Lamb rump with caponata of aubergine, red peppers, zucchini and basil, with spinach, salsa verde and lamb jus | 38

TAGLIATA DI MANZO

Hereford beef sirloin with roasted Datterini tomatoes, wild rocket, aged balsamic vinegar and parmesan shavings | 42

ARROSTA DI FARAONA

Roasted Guinea Fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone, on pagnotta bruschetta with mixed greens and portobello mushrooms | 34

Contorni

ZUCCHINE FRITTE | 7

ITALIAN SPINACH | 8

BRUSCHETTA AND
FOCACCIA | 7

ROCKET, TOMATO SALAD
AND PARMESAN | 6

ROASTED POTATO WITH
ROSEMARY | 8

