

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

ORATA CRUDO

Raw thinly sliced seabream with chopped Datterini tomatoes, capers, fresh chilli, marjoram and shaved fennel salad | 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

BRANZINO AL FORNO

Pan-roasted sea bass fillet with rainbow chard, pepper and white wine sauce | 40

Carne



CONIGLIO ALLA STIMPIRATA

Slow-cooked rabbit with red and yellow peppers, olives and white wine, with braised greens and potato purée | 35

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



All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.