

Dinner A La Carte

Antipasti

BURRATA

Fresh burrata with delicate squash, grilled zucchini and pesto Trapanese | 19

SFORMATO

Twice 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

CARPACCIO DI MANZO

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

CARPACCIO DI ORATA

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 CON FUNGHI

Acquerello risotto with girolle and porcini, leeks, thyme, butter and parmesan | 19/ 30

RAVIOLI DI ERBETTE

Mixed green ravioli with Swiss chard, rocket and cime di rapa, ricotta, butter and sage | 18/28

TAGLIATELLE ZUCCHINE 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 ALLA CARBONARA

Guanciale, pecorino, organic egg yolks | 16/23



Secondi

Pesce



ORATA AL FORNO

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

CODA DI ROSPO

Roasted monkfish wrapped in prosciutto di Parma with peperonata, coco blanc and spinach | 40

Carne



CONIGLIO ALLA STIMPIRATA

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

LOMBATA DI VITELLO

Roasted loin of veal with wild mushrooms, spinach and jus | 40

ARROSTO 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 | 6

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.