



Executive Chef **Alfredo Russo**  
Head Chef **Roberto Roncolato**

## TASTING MENU

### PERCORSI

Il nostro menu degustazione tradizionale o vegetariano.  
Cinque portate misteriose e seducenti a scelta dello Chef,  
per un'esperienza unica.

£ 90

### ROUTES

Our traditional or vegetarian tasting menu.  
Five mysterious and alluring courses chosen by the Chef,  
for a unique experience.

£ 90



Please make one of our team aware of any dietary restrictions or allergies you might have.  
A discretionary service charge of 12.5% will be added to your bill.

## À LA CARTE MENU

### ANTIPASTI

Barbabietole	£16
Beetroot salad with caramelised Melusine goat's cheese and balsamic reduction	
Pomodori & Burrata	£16
Selection of tomaotes, fresh burrata and basil	
Asparagi, Uovo & Tartufo Nero	£20
Hen's egg on a parmesan cream, asparagus and black truffle	
Battuta di Fassona e Nocciole	£20
Fassona beef tartare with smoked hazelnuts and purple radish	
Gambero Rosso & Panzanella	£18
Mazara red prawns with Panzanella salad	

### PRIMI

Gnocco	£20
Homemade ricotta gnocchi with saffron sauce and gold leaf	
Crema di Piselli	£18
Pea cream with slow cooked red onion and mint foam	
Spaghetto alle Vongole	£22
Cragnano semola spaghetti with clams and parsley cream	
Risotto Bianco & Nero	£22
Vialone nano rice with cuttelfish and bay leaf powder	
Tortello di Caprino con Zucchine	£20
Handmade tortelli stuffed with soft goat cheese, courgettes and thyme	

### SECONDI

Arrosto di Sedano Rapa	£24
Raosted whole celeriac with leeks, chives yogurt and celery	
Merluzzo & Peperoni	£28
Roasted cod fillet with Italian peppers	
Rombo & Piselli	£32
Seared turbot fillets, beans, pea cream and mint	
Manzo & Patate	£36
Fassona beef fillet with potatoes in our way	
Agnello da Latte	£28
Roasted milk lamb, aubergines and goat milk foam	