

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

All prices are inclusive of VAT.

*If you require any further information on food allergens, please ask one of our team members.
A discretionary 12,5% of service charge will be added on to your bill.*

A LA CARTE MENU

ANTIPASTI

Barbabietole	£16
<i>Beetroot salad with caramelised Melusine goat's cheese and balsamic reduction</i>	
Crème Brûlée ai carciofi	£16
<i>Jerusalem artichokes crème brûlée with parmesan and artichoke salad</i>	
Fior di rapa	£16
<i>Roasted turnips, lemon, chilli and almonds</i>	
Piccione viaggiatore	£20
<i>Roasted pigeon, raspberries and lovage salad</i>	
Gambero Rosso e fagioli	£18
<i>Mazara red prawns with beans, black garlic and chilli</i>	

PRIMI

Gnocchi	£20
<i>Homemade ricotta gnocchi with Parmigiano and wild mushrooms</i>	
Crema di finocchio	£18
<i>Fennel cream with orange foam and thyme oil</i>	
Spaghetti alle vongole	£22
<i>Gragnano semola spaghetti with Devon clams</i>	
Risotto	£24
<i>Vialone nano rice with sea urchin, burrata and pistachio from Bronte</i>	
Cappellacci di vitella	£20
<i>Handmade tortelli with slow cooked veal, roasted ham consommé</i>	

SECONDI

Radici e pere	£24
<i>Roasted whole roots, with liquorice vegan jus and fresh pears</i>	
Merluzzo & peperoni	£28
<i>Roasted cod fillet with Italian peppers</i>	
Ippoglosso e broccoli	£32
<i>Vanilla poached fillet of Halibut and broccoli</i>	
Manzo & patate	£36
<i>Fassona beef fillet with potatoes in our way</i>	
Agnello al tramonto	£28
<i>Slow cooked milk lamb shoulder, Delica foam</i>	