

Sample Menu: Our menus follow the seasons and the market, changing regularly to make the most of ingredients at their best. The menus shown here are a sample of what you might find when you visit.

SMALL PLATES

- Olives** | 7 **Prosciutto San Daniele, Sicilian peach or melon** | 23 **Zucchini fritti** | 12
Crudités | *Seasonal vegetables, tomatoes, smashed cannellini beans, anchoïade* | 28
Rosemary Farinata | *Chickpea flour, garden rosemary* | 12

STARTERS

- Vongole in Padella** | *Vongole, chilli, garlic, parsley, tomato* | 33
Buffalo Mozzarella | *Cantabrian anchovies, datterini tomatoes, basil* | 29
Bruschetta con Zucchini | *Braised baby zucchini, garden lemon, prosciutto* | 29
Seabass Carpaccio | *Thin sliced wild seabass, Datterini tomatoes, wild oregano, lemon* | 32

MAINS

- Girolles Tagliatelle** | *Hand cut tagliatelle, Summer girolles, Parmigiano, parsley* | 32
Linguine alla Nerano | *Zucchini, basil, mint and Parmigiano Reggiano 36 months* | 29
Verdura Mista | *Datterini tomatoes, borlotti beans, zucchini, grilled peppers, green beans* | 31
Pan Roasted Seabass | *Wild seabass, braised spinach, beurre blanc* | 48
Tomato Risotto | *Slow cooked Paolo Petrilli tomatoes, basil, Vermentino* | 31
Chargrilled Spring Rack of Lamb | *Sicilian mauve aubergine, wild oregano, salsa verde* | 46
Pan Roasted Cote de Bœuf (for two) | *Fresh borlotti beans, sage, rosemary, lemon* | 160

SIDES

- Potatoes al forno, herbs** | **Braised spinach** | **Asparagus** | **Datterini tomato salad** | 12

DESSERTS

- Salted caramel chocolate truffle** | 3.5 each
Tiramisu | *Espresso, mascarpone, Marsala zabaione* | 13
Strawberry & almond tart | *Maltese strawberries, crème fraîche* | 14
Sorbets | *Raspberry & Campari, Mango, Strawberry, Melon* | 12

All our prices are inclusive of VAT. Should you have any allergies or intolerances, please speak to a member of the team. An allergen menu is available upon request.