



## ANTIPASTO MISTO TO SHARE

### **Antipasto Misto**

€18

*A sharing platter with a selection of mixed mediterranean olives, aged Parma ham, bresaola, and grilled vegetables, buffalo mozzarella, grissini sticks, and sundried tomato pesto*  
(2: wheat, 7: milk, 14: sulphur dioxide)

## ANTIPASTI

### **Zuppa del Giorno**

€12

*Our freshly prepared soup of the day. Please ask your server for details.*  
(1: Celery, 14: Sulphur Dioxide)

### **Risotto ai Funghi, Castagne e Tartufo**

**Starter: €15    Main: €22**

*Creamy risotto with porcini and chestnut mushrooms, toasted pecan nuts, finished with aged Parmesan and a hint of truffle oil. (1: Celery, 7: Milk, 10: Pecan Nut, 14: Sulphur Dioxide)*

### **Carpaccio di Barbabietola con Burrata**

€15

*Roasted heritage beetroots, burrata cheese, ruby chard, watercress, toasted hazelnuts, Extra Virgin Olive Oil and vintage balsamic. (7: Milk, 10: Hazelnut)*

### **Tris di salmone**

€18

*A trio of salmon: cured Atlantic salmone, hot smoked and cold smoked, served with garden leaves, shallots, lemon wedges and Extra Virgin Olive Oil. (5: Fish, 14: Sulphur Dioxide)*

### **Ravioli al Cinghiale**

€17

*Wild boar ravioli served with a mixed wild forest mushroom sauce, aged Parmesan and a leek crisp. (2: Wheat, 7: Milk, 14: Sulphur Dioxide)*

1. Celery, 2. Cereals contain gluten (Oat, Wheat, Rye, Barley) 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts (Pecan, Walnut, Hazelnut, Brazilian nut, Pistachio, Macadamia, Almond) 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur Dioxide



## PIZZA

### **Pizza Quattro Stagioni**

€24

*Classic pizza topped with mozzarella, Parma ham, Madama olives, artichoke hearts, mushrooms, basil and Extra Virgin Olive Oil. (1: Celery, 2: Wheat, 7: Milk, 14: Sulphur Dioxide)*

### **Pizza Bresaola e Rucola**

€24

*Topped with bresaola, buffalo mozzarella, cherry tomatoes, rocket leaves and an infused Extra Virgin Olive Oil (1: Celery, 2: Wheat, 7: Milk, 14: Sulphur Dioxide)*

## PASTA

### **Rigatoni al Ragù di Manzo**

€24

*Rigatoni pasta tossed in a slow-braised beef brisket ragù, finished with toasted pine nuts, basil pesto and Pecorino cheese. (1: celery, 2: wheat, 7: milk, 14: sulphur dioxide)*

### **Tagliatelle alla Carbonara Classica**

€24

*Tagliatelle with Guanciale, Pecorino cheese, cracked black pepper and egg yolk. (2: wheat, 4: eggs, 7: milk, 14: Sulphur Dioxide)*

### **Trofie con Crema di Zucca**

€21

*Trofie pasta in a roasted butternut squash velouté, finished with fried sage and vegan Parmesan. ( 2: wheat)*

1. Celery, 2. Cereals contain gluten (Oat, Wheat, Rye, Barley) 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts (Pecan, Walnut, Hazelnut, Brazilian nut, Pistachio, Macadamia, Almond) 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur Dioxide



## CARNE & PESCE

### **Bistecca di Manzo alla Griglia**

€44

*Char-grilled 10oz Hereford Beef Rib Eye, served with grilled baby vegetables, confit tomato, and skinny fries. Choose between Peppercorn Sauce or Garlic Butter. (1: celery, 7: milk, 14: sulphur dioxide)*

### **Confit d'Anatra**

€28

*24-hour slow confit Silver Hill Duck Leg, served with creamy polenta, Cavolo Nero, Chanterelle mushrooms and a juniper sauce (2: wheat, 7: milk)*

### **Medaglione di Rana Pescatrice**

€32

*Pan-fried fresh Monk Fish from Wright Of Marino, served with crushed garlic potatoes and our house-made peperonata sauce. (5: fish, 14: sulphur dioxide)*

### **Suprema di Pollo alla Griglia**

€26

*Grilled McKeown's corn-fed chicken supreme served with vegetable fritters, grilled baby carrot and a tarragon sauce.  
(1: celery, 14: sulphur dioxide)*

## CONTORNI

### **Selezione di Verdure al Vapore**

€7.50

*Steamed selection of baby vegetables with butter and fresh herbs (7: milk)*

### **Purè di Patate**

€7.50

*Creamy mashed potatoes (7: milk, 14: sulphur dioxide)*

### **Patate Fritte**

€8

*Golden, crispy French fries. (2: wheat)*

### **Insalata Mista**

€6.50

*Mixed Garden salad leaves with cherry tomatoes, red onions, olives, capers, and shredded carrots, all tossed in our homemade dressing (14: sulphur dioxide)*

1. Celery, 2. Cereals contain gluten (Oat, Wheat, Rye, Barley) 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts (Pecan, Walnut, Hazelnut, Brazilian nut, Pistachio, Macadamia, Almond) 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur Dioxide



## DOLCI

***Tiramisù Scomposto*** €12.50

*Our modern, deconstructed take on the classic Tiramisu.*

*(2: wheat, 4: eggs, 7: milk)*

***Panettone Classico*** €12.50

*Traditional Classic Panettone served with mascarpone and spiced Kumquat compote.*

*(2: wheat, 4: eggs, 7: milk)*

***Terrina al Cioccolato*** €12.50

*A rich and decadent dark chocolate terrine, served with Amarena cherries.*

*(2: wheat, 4: eggs, 7: milk)*

***Torta di Mele con Gelato*** €12.50

*Classic apple tart served with vanilla ice cream.*

*(2: wheat, 4: eggs, 7: milk, 13: Soya)*

***Affogato alla Nocciola*** €9

*A scoop of hazelnut ice cream drowned in a shot of rich espresso with a dash of Frangelico*

*liqueur (4: eggs, 7: milk, 13: soya)*

***Gelato Misto*** €12.50

*Three scoops of assorted Italian ice cream (7: milk, 13: soya)*



1. Celery, 2. Cereals contain gluten (Oat, Wheat, Rye, Barley) 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts (Pecan, Walnut, Hazelnut, Brazilian nut, Pistachio, Macadamia, Almond) 11. Peanuts, 12. Sesame seeds, 13. Soya, 14. Sulphur Dioxide