

BAR SNACKS

Grilled red peppers (Vg)	3.00
Nocellara Olives (Vg)	3.00
Salted Almonds (Vg)	3.00
Focaccia	3.00

STARTERS

Calamari fritti, lemon, garlic mayonnaise	8.00
Citrus marinated fennel, rocket, orange, pistachio (Vg) (G)	7.00
Arancini mozzarella, tomato sauce (V)	6.50
Steamed mussels, fregola, lemon	8.00

MAINS

Strotzapreti, cauliflower, saffron, pine nuts & currants, muddica (Vg)	13.00
Asparagus & garden pea risotto, ricotta (V) (G)	13.50
Lemon & ricotta ravioli, wild garlic (V)	14.00
Nduja tortelloni, red pesto	14.00
Wild mushroom & black truffle tortelloni, butter sauce, parmesan (V)	15.00
Lobster and crab tortelloni, arabiata	16.00
Chicken Milanese, Mafalde pomodoro	16.50
Steak Tagliata, rocket & parmesan (G)	19.00

SIDE DISHES

Roasted cauliflower, salted capers (Vg) (G)	4.25
Braised fennel (Vg) (G)	4.25
Wild rocket, shaved parmesan (G)	4.25
Wilted wild garlic (Vg) (G)	4.25

DESSERT

White chocolate and Campari cannoli	6.00
Tiramisu	6.00
Marsala poached pear, hazelnut praline (Vg) (G)	6.00
Mini chocolate hazelnut donuts, ice-cream	6.00
Almond Semifreddo, salted caramel	6.00