STARTERS

FANTASIA MARE E MONTI

Hand picked crab and beechwood cold smoked salmon and fennel, green apple and brown crab meat mayonnaise.

MINESTRONE (V)

Seasonal vegetable minestrone soup with parmesan croutons.

PASTA SFOGLIA CON OLIVE ZUCCA (V)

Green tomato puff pastry galette with a nocellara olive and pumpkin seed pesto finished with a rosary ash goats milk cheese mousse.

MOUSSE DI MORTADELLA AL PISTACCHIO

Mortadella di Bologna smear on sourdough toast with spiced pistachio and cherry crumble with balsamic reduction.

POLPETTINE FRITTE DI POLLO E MOZZARELLA

Fried chicken meatballs stuffed with buffalo mozzarella and pesto served on a rich tomato and red pepper sauce.

MAINS

SPAGHETTI AL NERO CON POLPO E ZAFFERANO

Spaghetti nero di seppia with octopus and saffron ragù topped with crispy squid tentacles.

FILETTO DI ROMBO CON PORCINI E PATATE

Pan roasted brill fillet topped with brown shrimp and porcini mushrooms with crispy fried heritage potatoes.

PIZZA CON POLLO AFFUMICATO

Pizza of smoked chicken, rocket, pickled walnuts and pear, drizzled with a white truffle fromage frais.

LOMBATELLO DI MANZO ARROSTO

Coal roasted dry aged hanger steak, flat herb and garlic dressing served with wild rice and green peppers.

MEZZALUNA FRITTI CON GIROLLES E NOCCIOLE (V)

Deep fried half moon pasta filled with Girolles and hazelnuts and served with crisp frisée lettuce and oregano oil.