

AL · MARE

*Già da più notti s'ode ancora il mare,
lieve, su e giù, lungo le sabbie lisce.
Eco d'una voce chiusa nella mente
che risale dal tempo; ed anche questo
lamento assiduo di gabbiani: forse
d'uccelli delle torri, che l'aprile
sospinge verso la pianura.
Già m'eri vicina tu con quella voce;
ed io vorrei che pure a te venisse,
ora, di me un'eco di memoria,
come quel buio murmure di mare.*

*Even more so at night the sea still
sounds, lightly, up and down, along the
smooth sands. Echo of an enclosed voice
in the mind, that returns in time; and
also that assiduous lament of the gulls;
birds perhaps of the summits that
April drives towards the plain; already
you are near to me in that voice;
and I wish there might yet come to you
from me, an echo of memory, like this
dark murmur of the sea.*

Salvatore Quasimodo

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ANTIPASTI

Insalata di Mare 15

Octopus, squid, cuttlefish, clams, carrot & celery
(290 kcal)

Riso al Salto 8

Saffron rice, cod brandade, chives & lemon zest
(350 kcal)

Calamari Fritti 12

Fried squid with lemon & spicy mayo
(425 kcal)

Bruschette 7

Toasted sourdough with salted butter & Cantabrian anchovies
Toasted sourdough, cherry tomato, basil oregano & extra virgin olive oil
(325 kcal)

Focaccia 8

Homemade focaccia, buffalo stracciatella, pesto & parma ham
**vegetarian option available*
(520 kcal)

Fritto Misto (V) 7

Potato croquette, arancini, fried pasta & vegetable tempura
(480 kcal)

Parmigiana (V) 12

Fried aubergine, mozzarella, tomato sauce, parmesan & basil
(450 kcal)

Battuta di Manzo 13

Beef tartare served with egg yolk, anchovies, cappers, shallots, tabasco & mustard
(405 kcal)

Vitello Tonnato 12

Slow cooked veal, Tonnata sauce, cappers & balsamic glaze
(480 kcal)

Polpette al Pomodoro 12

Beef meatballs with tomato sauce & provolone fondue
(250 kcal)

(V) Vegetarian, (VG) Vegan, ♻ Sustainable, 🌱 Locally sourced, 🍷 Signature Dish

Should you have any allergies or dietary requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

RISO - PASTA - ZUPPA - INSALATA

Spaghetti alle Vongole 28

*Spaghetti "Afeltra", clams, parsley, garlic & extra virgin olive oil
(620 kcal)*

Tagliolini con Pesci di Scoglio 30

*Homemade tagliolini pasta, seafood & fish sauce
(610 kcal)*

Risotto al Limone Gamberi Rossi 🌱 30

*Two-year aged Acquerello rice, lemon, Mazara del Vallo prawns, burrata & samphire
(590 kcal)*

Ravioli Capresi (V) 24

*Homemade ravioli with caciotta, datterino tomato sauce & basil
(600 kcal)*

Raviolo di Zucca e Spinaci 24

*Homemade ravioli with roasted pumpkin, ricotta cheese & spinach, served with butter & sage sauce,
parmesan fondue & basil oil
(580 kcal)*

Rigatone alla Genovese di Manzo 🌱 28

*Rigatoni "afeltra", veal Genovese sauce, red onion & provolone del Monaco fondue
(650 kcal)*

Zuppa di pomodoro 20

*Tomato soup with ricotta, pesto & focaccia croutons
*vegan option available
(380 kcal)*

Insalata di Quinoa (VG) 20

*Black & white quinoa, avocado, homemade pickled vegetables & raspberry
(480 kcal)*

Insalata Mista 20

*Mixed leaves salad with tomato, avocado & Buffalo mozzarella
*vegan option available
(550 kcal)*

Salmone e Rucola 🌱 20

*Scottish smoked salmon, rocket salad & capers
(500 kcal)*

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PESCE

Spigola al Sale (per due persone) 70

Seabass in seasalt & herbs crust, seaweed mash potato, confit & crispy leek
(1250 kcal)

Polpo alla Griglia (per due persone) 50

Grilled octopus served with roasted potatoes, sauted green beans & fried courgette
(950 kcal)

Merluzzo Fritto 24

Fried cod with Mediterranean tomato sauce, black olives, cappers, cherry tomatoes
(600 kcal)

CARNE

Agnello alla Milanese (per due persone) 60

Lamb chop Milanese style (fried), roasted peppers salad & green olives
(1190 kcal)

Pollo alla Cacciatora (per due persone) 50

Chicken bites "cacciatora style", tomato, mushrooms, onion, chilli & garlic
(1100 kcal)

Bistecca di Manzo ♡ 30

Beef Sirloin, baked potatoes, roasted carrot & beef jus
(513 kcal)

Burger a Base Vegetale (VG) 24

Plant - based burger with roasted vegetables & vegan jus
(480 kcal)

CONTORNI

Patate Arrosto 8

Roasted potatoes (300 kcal)

Puree di patate 8/10

Mashed potato with or without truffle (300-330 kcal)

Peperoni Padron 8

Padron peppers with tomato (250 kcal)

Verdure alla Griglia 8

Grilled vegetables (220 kcal)

Spinaci in padella 8

Sautéed baby spinach, garlic & chilly (240 kcal)

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