



1.

TARTELLA [V]

marinated pumpkin, sheep ricotta, tartlet

2. choice of

TARTARE DI CERVO

Roe deer fillet tartare, crispy egg yolk, tomatoes, lemon mayo, granny smith apple, buckwheat, celery, spring onion, cavolo nero

OR

CALAMARI

day boat Scottish squid, cauliflower, raisins, lime, pistachio, scallop roe powder

OR

FARINATA DI CECI [V]

chickpeas farinata, tenderstem broccoli, Jerusalem artichoke, Sirbone goat cheese, hazelnut

3. choice of

LINGUINE AGLI SCAMPI

linguine pastificio Amadio tossed in langoustine bisque, langoustines, courgettes, chive, pine kernels

OR

CHITARRINA AL CINGHIALE

homemade spaghetti alla chitarra, aged Pecorino cheese, slow cooked wild boar ragù

OR

RAVIOLI DI ZUCCA [V]

homemade spelt ravioli stuffed with roasted Hokkaido pumpkin, butter and sage, almonds amaretti, parmigiano reggiano

4. choice of

BACCALÀ E CECI

cured line caught Scottish cod, puffed skin, chickpeas textures, grilled gem lettuce

OR

GERMANO REALE

wild mallard breast and jus, potato pavé, beetroot, honey glazed carrot

OR

POLENTA ALLA NORMA [V]

crispy saffron polenta, aubergines, tomato, almond flakes, smoked ricotta, basil



5. choice of

TIRAMISÙ [V]

zabaione, vanilla mascarpone,
pan di spagna, cocoa, espresso foam

OR

PANNA COTTA

tonka bean&orange panna cotta, cocoa crème patissiere,
chocolate soil, candied orange peel

OR

MOLITERNO AL TARTUFO [V]

Moliterno truffle pecorino,
apricots, puff pastry

Sweet wines

Vin Santo F. Montellori 2012 8.9 | 45

Primitivo passito Attanasio 2017 8.9 | 45

Espresso Martini 11

Old fashioned 11

Amaro Montenegro 6.5 | 50ml

Smokehead unfiltered whiskey 7.5 | 25ml

Bunnahabhain Stiùireadair whiskey 8 | 25ml

Zacapa 24yo Solera Rum 8 | 25ml

Armagnac 15yo Clos Martin 8.5 | 25ml

Grappa di Amarone Claudio Gobetti 8.5 | 25ml

Limoncello Costa Amalfi 6 | 100ml

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

While we take caution to prevent cross-contamination, any product may contain traces
as our entire menu is produced in the same kitchen.

PRICES ARE INCLUSIVE OF VAT AT 20%