

Radibus à la carte



MARINATED OLIVES 4.5

starters

SALUMI E FORMAGGIO

Artisanal charcuterie and cheese platter, focaccia :SALAME, PROSCIUTTO,

LONZA FIORATA, SALSICCIA FEGATO&ARANCIA, TALEGGIO

{for1 | to share} 15 | 28

CALAMARI

day boat Scottish squid, cauliflower,

raisins, lime, pistachio, dried scallop roe

17.5

BOMBETTE PUGLIESI

stuffed pork meat rolls: pork neck, pancetta, smoked scamorza,

herbs, carrot purée, rainbow chard, wild garlic, jus, buckwheat

17.5

FARINATA DI CECI[v]

chickpeas farinata, tenderstem broccoli, Jerusalem artichoke,

Sirbone goat cheese, hazelnut

15

pasta [starter or main portion]

(please note that starter pasta may take slightly longer than regular starters)

LINGUINE AGLI SCAMPI

linguine pastificio Amadio tossed in langoustine bisque,

langoustines, courgettes, chive, pine kernels

17 | 24

RAVIOLI AL GORGONZOLA [v]

homemade spelt ravioli stuffed with gorgonzola dolce dop,

beetroot textures, toasted walnuts, pea tendrils

16 | 22

CHITARRINA AL CERVO

our spaghetti alla chitarra, aged Pecorino cheese, venison ragù

17 | 24

mains

BACCALÀ E CECI

cured line caught Scottish cod, puffed skin,

chickpeas purée, puffed chickpeas, grilled gem lettuce

28

CONIGLIO ALLA CACCIATORA

Scottish wild rabbit ballotine, guanciale, crispy rabbit leg, chicken jus,

pickled bell pepper, Taggiasca olives, sage in tempura

28

ARANCINA [v]

spinach, mozzarella, tomato rice balls

peas, cavolo nero

23

Desserts&cheese**MOLITERNO AL TARTUFO [v]**

Moliterno truffle pecorino,
apricots, puff pastry

10

PANNA COTTA[v]

tonka beans&orange panna cotta, cocoa crème patissiere,
chocolate and pecan soil, candied orange peel

10

TIRAMISÙ [v]

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

10

Sweet wines

[glass100ml | bottle]

Vin Santo F. Montellori (white) 2012

9 | 45

Primitivo passito Attanasio (red) 2017

9 | 45

Espresso Martini

11

Old fashioned

11

Amaro Montenegro

6 | 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

Acquavite di Amarone Claudio Gobetti

8.5 | 25ml

Limoncello costa Amalfi

6.5 | 75ml

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. Our menu descriptors do not include all ingredients.

PRICES ARE INCLUSIVE OF VAT AT 20%