



1.

TARTELLA [v]

marinated pumpkin, sheep ricotta, tartlet, bell peppers

2. choice of

BOMBETTE PUGLIESI

Skewers of pork rolls: pork neck, pancetta, smoked scamorza, herbs, carrot purée, rainbow chard, wild garlic, jus, buckwheat

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 CERVO

homemade spaghetti alla chitarra, aged Pecorino cheese, slow cooked venison ragù

OR

RAVIOLI AL GORGONZOLA [v]

homemade spelt ravioli stuffed with gorgonzola dolce dop, beetroot textures, toasted walnuts, pea tendrils

4. choice of

BACCALÀ E CECI

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

OR

CONIGLIO ALLA CACCIATORA

Scottish wild rabbit ballotine, guanciale, crispy rabbit leg, chicken jus, pickled bell pepper, Taggiasca olives, sage in tempura

OR

ARANCINA [v]

spinach, mozzarella, tomato rice ball, peas and cavolo nero



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	9 45
Primitivo passito Attanasio 2017	9 45

Espresso Martini	11
Old fashioned	11
Amaro Montenegro	6.5 50ml
Smokehead unfiltered whiskey	7.5 25ml
Bunnahabhain Stiùreadair 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	6.5 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%