

Radibus à la carte



Homemade sourdough focaccia served with dinner

MARINATED OLIVES 4.5

SALUMI E FORMAGGIO

Artisanal Italian charcuterie and cheese platter {for 1 | to share} 16.5 | 28

CALAMARI

crispy day boat Scottish squids,
roasted cauliflower, lime, pistachio 17.5

BOMBETTE PUGLIESI

stuffed pork rolls skewers: pork neck and pancetta, wild garlic, smoked
scamorza, sweet potatoes purée, savoy cabbage, jus, buckwheat 18

UOVO E TARTUFO [v]

textures of Parmigiano Reggiano, fresh summer truffle,
crispy duck egg yolk, truffle E.V.O.O. 17

pasta [main and starter portions available]

LINGUINE AGLI SCAMPI

linguine pastificio Amadio tossed in langoustine bisque,
langoustines, courgettes, chive, pine kernels 19

GIRASOLI TALEGGIO E ASPARAGI [v]

spelt ravioli filled with Taleggio DOP cheese,
asparagus, beetroot, pea shoots 17

CHITARRINA AL CERVO

our spaghetti alla chitarra, aged truffle Pecorino cheese, venison ragù 18

SALMONE

Loch Duart Scottish salmon, trout roe, salmon pâté, grilled leek,
yellow pepper sauce, red peppers, cucumber and red onions salad 29

FILETTO DI CERVO

Roe deer fillet, potato pave, venison jus,
broccoli, chestnut mushrooms and apricot sauce 29.5

ARANCINI [v]

spinach, mozzarella and tomato homemade arancini,
peas, cavolo nero chips 21

Desserts&cheese

MOLITERNO AL TARTUFO (cheese) [v] Moliterno truffle pecorino cheese, apricots, puff pastry	10
PANNA COTTA[v] tonka beans&orange panna cotta, lemon crème pâtissière, chocolate and pecan soil, candied orange peel	10
NOCCIOLATO [v] chococolate and hazelnut semifreddo, hazelnut shortcrust, cocoa, hazelnut and vanilla foam	10

Sweet wines
[glass100ml | bottle]

Vin Santo F. Montellori 2012	9 45
Recioto di Soave La Cappuccina 2018	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 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%_CARD PAYMENTS ONLY_