

Snacks

Nocellara Olives Chilli, rosemary, lemon	5
Mix Nuts Almonds, hazelnut, cashew, paprika	5
Bruschetta Marinated tomatoes, basil	8

Caviar

Kaviari Oscietra	30g 130
Kaviari Cristal	30g 150

Crudo

Oyster Lemon granita	<i>each 6 half dozen</i> 36
 Tuna Sliced tuna belly, salsa puttanesca, sea purslane	22
Sea bass carpaccio Amalfi lemon, olive oil	18
Yellowtail Sicilian orange dressing, samphire	18
Stone bass tartare Lime dressing, shiso leaf, carasau bread and lime zest	16
 Sea bream carpaccio Smoked cod emulsion, salmon roe and mustard cress	20
Crudo platter minimum 2 people Chef selection of our crudo	<i>each</i> 26

Cicchetti

Burrata Burrata, Italian tomatoes, shaved round Sicilian cucumber, basil	16
 Fritto misto Calamari, prawn, sea bream, zucchini, garlic & Amalfi lemon mayo	19
Pulled chicken Sea herbs coleslaw with black garlic mayo	16
Deep-fried calamaretti Arrabbiata sauce	17
Grilled octopus Datterino tomato sauce, seafood crumb and cress	25
Margherita pizzetta Fior di latte mozzarella, tomato sauce, basil	13
Tartufata pizzetta Fior di latte mozzarella, wild mushrooms, black truffle	18
 Lobster pizzetta Lobster medallions, Sardinian mullet bottarga, dill, lemon zest	23
Mortadella pizzetta Burrata and crushed pistachio	16

Pasta | Risotto

Gluten free pasta is available upon request

Lorighittas al polpo Octopus, chilli, Datterini tomato, parsley emulsion, extra virgin olive oil	34
 Linguine alle vongole Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon, parsley, extra virgin olive oil	32
 Spaghetti all'astice Native lobster, Datterini tomato, basil	46
Rigatoni alla norma Aubergines, tomato sauce, basil, ricotta salata	24
Milanese risotto Saffron and tuna tartare	32
Home-made potato gnocchi Caciucco sauce and seafood	30
Caviar Linguine Fresh pasta with lemon-butter sauce and Oscietra Caviar	52

Pesce | Carne

Fresh off the boat Catch of the day, ask your server for today's selection	36
 Dover sole Grilled with garlic and parsley butter, salsa vergine	58
Native lobster Grilled with garlic and parsley butter, confit Datterini tomatoes	62
Red prawns Sicilian red prawns a la plancha, herb dressing, lime <i>minimum order 2 pcs</i>	<i>each</i> 14
Monkfish in casseruola Shellfish aqua-pazza and datterino tomatoes	34
Tagliata sirloin Beef scarpetta sauce, rocket salad, Parmesan cheese	250g 48
Grilled rump of lamb Swiss chard served with sauce reduction	46
Chicken Baby chicken “spatchcock”, Calabrian ‘Ndjua dressing, oregano, lemon	32
 Sea bass Whole flaming salt-baked sea bass <i>based on availability or 48h pre-order</i>	<i>to share 800g</i> 87

Verdure

Zucchini v Courgette string fries, Sicilian lemon salt	9	Rocket salad vg Parmesan cheese	8
Roasted potato vg Rosemary roasted new potato	9	Italian bitter leafy salad vg Lemon dressing	8
Green beans vg Sautéed with garlic and lemon	9	Broccolini vg Roasted tenderstem broccoli, vegan pesto, almonds	10
Tomato salad vg Datterini tomato, Tropea red onion	8		