



# **MENU FISSO**

£30 pp

## **ANTIPASTI** (choose one)

**ZUPPA** | vg

roasted cauliflower and black truffle soup, herbs croutons, crusco pepper oil

#### **INSALATA**

pulled chicken salad, baby gem, avocado, red pepper mayo

#### **DENTICE**

red snapper crudo, pear, chilli

#### **FRITTO MISTO**

supplement £8

calamari, zucchini, gamberi, red mullet, sardines, roasted garlic mayo

# PRIMI PIATTI (choose one)

MARGHERITA | v, vg

datterini tomato sauce, Campania buffala mozzarella, basil, cold-press olive oil

#### **SPAGHETTI ALLE SARDE**

fresh Cornish sardines, fennel, saffron, Sicilian raisins, pine nuts

#### **BRANZINO**

seabass fillet, caponata, salsa vergine

#### LINGUINE ALLE VONGOLE

supplement £8

clams, Calabrian chilli, lemon, parsley, homemade tomato pangrattato, finished with Giardini di Carlo IGP organic oil from Sicily

### PESCE SPADA supplement £11

swordfish milanese, rosemary salt, wild rocket, shaved parmesan

### CONTORNI (each £8)

**ZUCCHINE** | vg

zucchini string fries, Sicilian lemon salt

PATATE | vg

rosemary roasted new potato

**BROCCOLETTI** | vg

roasted tenderstem broccoli, vegan pesto

## **DOLCI** (choose one)

**TORTA** 

cake of the day

**GELATI** 

selection of ice cream and sorbets

**TIRAMISU** (choose from)

classic / pistachio / hazelnut

supplement £5

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.



