

STARTERS

Arrancini, parmesan & cecina
145

Hummus, saffron, pistachio & seasonal vegetables
145

Salt-& pepper squid & aioli
155

Beef carpaccio , truffle vinaigrette & spring onion
195

Burrata, tomato, roasted almonds, aged balsamic & basil
165

LUNCH OF THE WEEK MONDAY - THURSDAY

Grilled corn fed chicken
Red chimichurri, broccoli, yoghurt mayonnaise & fried potato
235

Fish stew
Haddock, gambas, pickled tomato, saffron aioli & potato
235

Cumin seared summer carrots
Tahini yoghurt, chick peas, feta & cress
235

FRIDAY

Steak minut
Sobrasada butter, silver onion, baked tomato & French fries
250

MAINS

Chèvre chaud, green salad, onion confit, thyme-honey,
walnuts & salt baked yellow beets
310

Salad niçoise, grilled tuna fish, green salad, haricot verts, gordal olives,
baked tomato, egg, anchovies & nobis dressing
345

Risotto, white asparagus confit & champagne velouté
225

Club sandwich, grilled chicken, bacon, avocado, sun dried tomatoes,
parmesan-aioli & French fries
245

Pork schnitzel, fennel-& radish crudité, herb butter, red wine jus & French fries
355

NAPOLITAN PIZZA

Margherita - Fior di latte, San Marzano tomato & chili oil
1/2 - 155 / 1/1 - 175

Truffle - Fior di latte, truffle, silver onion, mushrooms & parsley
1/2 - 265 / 1/1 - 395

Funghi - Fior de latte, portobello mushroom, black cabbage, , chili & tomato XO
1/2 - 195 / 1/1 - 295

Chèvre - Sainte-Maure de Touraine, n'duja, pistachio, & lavender-honey
1/2 - 225 / 1/1 - 275

Vesuvio - Fior di latte, San Marzano tomato & prosciutto cotto
1/2 - 165 / 1/1 - 195

Diablo - Fior di latte, homemade salsiccia, tomato raddichio & pepperoncino
1/2 - 165 / 1/1 - 210

Frutti di mare - Calamari, gambas, marinara, salted lemon, garlic & parsley
1/2 - 195 / 1/1 - 265