

## 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