

STARTERS

Arrancini 145
Parmesan & cecina

Hummus 145
Saffron, pistachio & seasonal vegetables

Salt-& pepper squid & aioli 155

Beef carpaccio 195
Truffle vinaigrette & spring onion

Burrata 165
Tomato, roasted almonds, aged balsamic & basil

LUNCH OF THE WEEK, MON - THUR

Pork chop saltimbocca 235
Pecorino, sage, lemon, grilled broccolini, red wine sauce & roasted potato

Fried saith 235
Capers, horseradish, salted lemon, browned butter & potato

Cannelloni 235
Cream cheese, mangold, roasted tomato sauce, parmesan & zucchini

FRIDAY

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

MAINS

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

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

Risotto 225
White asparagus confit & champagne velouté

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

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

NAPOLITAN PIZZA

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

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

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

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

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

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

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