

Menu

SNACKS	Oysters	4.5
	<i>Natural</i>	
	Salmon Roe	5.5
	Olives	9
	<i>House confit Kalamata olives</i>	
	Culatello and Stracciatella finger	16
	<i>Culatello, pea and mint pesto, stracciatella and grilled focaccia (2pc)</i>	
	Olive all'ascolana	11
	<i>Veal farce stuffed olives</i>	
Porcini Arancini	16	
<i>Panko crumbed porcini mushroom arancini and truffle mayo</i>		
Charcuterie Board	35	
<i>Selection of two cured meat and cheese, house pickles, lavosh and quince paste</i>		
STARTERS	Tomato Carpaccio	18
	<i>Heirloom tomatoes, burrata, balsamic glaze and basil</i>	
	Arrosticini	20
	<i>Lamb skewers, rosemary salt and salsa verde (3 pc)</i>	
	Vitello Tonnado	24
	<i>Veal tenderloin, parmesan, tuna dressing and capers</i>	
Calamari Ripieni	22	
<i>Baby squid, ndjua, romesco and lemon</i>		
Melanzana	20	
<i>Eggplant, caramelised tahini, pomegranate and pistachi</i>		
MAINS	Tortellini	32
	<i>Bisque, ricotta tortellini, tomato oil and grilled prawn</i>	
	Cod	36
	<i>Butter and borlotti beans, rainbow chard, pesto alla trapanese and caper berry</i>	
	Pumpkin	28
	<i>Honey rubbed pumpkin, vegan yoghurt, rocket and cashew fetta</i>	
Black Angus Porterhouse	43	
<i>Celeriac remoulade and veal jus</i>		
Pork Belly	38	
<i>Mustard and mushroom rubbed pork belly, spicy fried kale and apple puree</i>		
SIDES	Fries	12
	<i>Truffle mayo</i>	
	Polenta Chips	12
	<i>Aioli</i>	
	Fennel Orange Salad	12
	<i>Braised Cabbage</i>	
Pine nuts and mustard dressing	12	