

## • ANTIPASTI •

CROSTINO	
• Smoked salmon, horseradish, dijon, dill & lemon	70
• Rocket walnut pesto, garlic & parmigiano reggiano	55
• Goats cheese, roasted grapes, walnuts, thyme & honey	75
OYSTERS	SQ
Lemon & black pepper	
WHITE ANCHOVIES	140
Shallots, piquante pepper, lemon & olive oil	
MUSSELS	85
Garlic, parsley, white wine, thyme, lemon & bread crumbs	
TUNA CRUDO	95
Fennel, garlic, lemon & pink peppercorns	
GRILLED BABY SQUID	85
Garlic, chilli, parsley & lemon	
PRAWNS	130
Olive oil, parsley, lemon, garlic & chilli	
SCALLOPS	SQ
Chilli, fennel, celery, bread crumbs & parmigiano reggiano	
BEEF CARPACCIO	110
Sea salt, black pepper, parmigiano reggiano, wild rocket, olive oil & aged balsamic vinegar	
ARANCINI	80
Bolognese, tomato, arrabbiata, mozzarella & parmigiano reggiano	
GNOCCHI	105
Pomodoro, basil, baby spinach, pine nuts, torn mozzarella, sea salt & olive oil	
BURRATA	180
Tomato, red onion, pine nuts, basil & olive oil	

## • PIZZETTA •

(12PM - 5PM)

BIANCA	75
Mozzarella, parmigiano reggiano, red onion, thyme, olive oil & black pepper	
ASPARAGUS	110
Speck, mozzarella, olive oil & black pepper	
WHITE ANCHOVIES	105
Olives, mozzarella & basil	

## • SALADS •

VERDE	85
Mixed greens, cucumber, sundried tomato, olives, egg, red cabbage, cow's milk feta, seeds & house dressing (Add chicken 45)	
GEM LETTUCE	120
Anchovy dressing, parmigiano reggiano, white anchovy & pancetta	
PANZANELLA	85
Charred bread, tomato, red onion, anchovy, capers, olive oil & red wine vinegar	

## • VEGETARIAN •

BURRATA	195
Lentils, mustard dressing & basil oil	
BORLOTTI BEANS	95
Savoy cabbage & bread crumbs	
CAULIFLOWER GRATIN	120
Parmigiano reggiano & mozzarella	

# • SEAFOOD •

## SEAFOOD PLATTER

Local fish, calamari, prawns, langoustine, crayfish, lemon, parsley & olive oil

• For one

SQ

• For two

SQ

## GRILLED SHELLFISH

Lemon, parsley & olive oil

• Medium prawns

SQ

• Large prawns

SQ

• Langoustines

SQ

• Crayfish

SQ

## GRILLED BABY SQUID

180

Garlic, chilli, parsley & lemon

## WHOLE BABY KINGKLIP

280

Sea salt, olive oil, parsley, garlic & lemon

## GRILLED KINGKLIP & PRAWN

320

Piquante pepper, citrus & chilli

## LEMON SOLE

260

Herb butter, mint, basil, parsley, anchovy & capers

## PAN ROASTED SEA BASS

295

Clams, tomato, olives, capers, red onion, thyme & lemon

## SALMON & MUSSELS

SQ

Tomato, fennel, celery, shallots, garlic, white wine & cream

## SEARED TUNA

220

Italian salsa verde

## GRILLED WHITE FISH

165

Lentils & salsa verde

## • MEAT •

### GRILLED MEATS

Olive oil, sea salt, garlic & thyme

• Fillet	250
• Sirloin	180
• Rib eye	210
• Lamb cutlets	295
• Chef's cut	SQ

### TAGLIATA FILLET

Confit tomato, rocket, parmigiano reggiano, pesto & balsamic reduction

280

### AGED SIRLOIN

Pickled walnut salsa verde & charred shallots

210

### BEEF BURGER

Pomodoro, basil & mozzarella

130

### GRILLED RUMP

Black garlic, chilli & maple

Paired with a glass of Glenmorangie Lasanta 12 year old single malt whisky

230

### VEAL PICANTE

Capers, white wine, cream, parsley & lemon

185

### LAMB SHANK

Red wine braised & rosemary

295

### CHICKEN SALTIMBOCCA

Prosciutto, sage, burnt butter & lemon

165

### CHICKEN COTOLETTA

Bread crumbs & mustard lemon vinaigrette

165

### SPICY PORK & FENNEL POLPETTE

Chilli & pomodoro

140

## • PASTA •

RISOTTO	160
Asparagus, pine nuts, olives, confit tomato, parmigiano reggiano & lemon ( Add prawns SQ )	
LINGUINE ALLE VONGOLE	120
Linguine, clams, flat-leaf parsley, garlic & toasted crumbs	
LINGUINE SEAFOOD	250
Prawns, mussels, clams, white fish, calamari, white wine, basil & pomodoro	
SPAGHETTI AGLIO E OLIO	95
Olive oil, chilli, garlic & parmigiano reggiano	
TAGLIATELLE ALLA NORMA	120
Pomodoro, anchovy, capers, ricotta & parmigiano reggiano	
SPAGHETTI ALLA CARBONARA	130
Olive oil, guanciale, egg yolk & parmigiano reggiano	
RIGATONI	195
Lamb ragu & parmigiano reggiano	
BUTTERNUT TORTELLINI	125
Sage, butternut, puffed rice & toasted pumpkin seeds	
SPAGHETTI PIEMONTESE	95
Spinach, sage, nutmeg & parmigiano reggiano ( Add chicken 45 )	

## • SIDES •

BUTTER LETTUCE	45
Pine nuts, parmigiano reggiano, sea salt, olive oil & lemon	
BABY NEW POTATOES	35
Olive oil, sea salt & parsley	
FRIES	35
Sea salt	
SEASONAL VEGETABLES	45
Sea salt & olive oil	
RICE	35
Parsley, garlic & lemon	

## •DOLCI•

CHOCOLATE POTS DE CRÈME Fresh cream, chocolate & oats crumble	80
CRÈME FRAÎCHE PANNA COTTA Fresh strawberries & balsamic vinegar	90
AFFOGATO Vanilla ice cream, espresso & almond biscotti	75
FROZEN NOUGAT Cointreau, fresh citrus & olive oil sponge	85
WHITE CHOCOLATE CHEESECAKE Sour cherries & vanilla ice cream	80
ICE CREAM & SORBET SELECTION Ice cream & sorbet	65
TIRAMISU Kahlua jelly, dark chocolate & coffee crumble	95
HENNESSY 3 C'S Chocolate brownie, chocolate fudge sauce, chocolate oat crumble & coffee ice cream Paired with a glass of Hennessy VSOP	130

## • GRAPPA •

DALLA CIA CABERNET SAUVIGNON MERLOT	60
NONINO TRADIZIONALE	60
NONINO FRIULANA	55
NONINO ANTICA CUVÉE RISERVA	140

## • COGNAC & BRANDIES •

HENNESSY VS	52
HENNESSY VSOP	84
HENNESSY XO	255
HENNESSY RICHARD	2500
RÉMY MARTIN VS	40
RÉMY MARTIN VSOP	84
RÉMY MARTIN 1738	110
RÉMY MARTIN XO	260
RÉMY MARTIN XIII	3 000
OUDE MEESTER DEMANT 10 YR	40
VAN RYN'S 12 YR	85
KLIPDRIFT GOLD	50

## • SINGLE MALT WHISKY •

GLENMORANGIE 10 YR	68
GLENMORANGIE LASANTA	75
GLENMORANGIE NECTAR	98
GLENMORANGIE QUINTA RUBAN	88
GLENMORANGIE SIGNET	250
ARDBEG 10 YR	75
OBAN 14 YR	120
DALWHINNIE 15 YR	130
TALISKER 10 YR	78
GLENFIDDICH 12 YR	56
GLENFIDDICH 14 YR	70
GLENFIDDICH 15 YR	95
GLENFIDDICH 18 YR	150
GLENFIDDICH 26 YR	580
AULTMORE 12 YR	70
AULTMORE 18 YR	175

## • AMERICAN WHISKY •

### **BOURBON WHISKY**

WOODFORD RESERVE DISTILLER'S SELECT	58
WOODFORD RESERVE DOUBLE OAKED	75

### **TENNESSEE WHISKY**

JACK DANIELS TENNESSEE	42
JACK DANIEL'S GENTLEMAN JACK	44
JACK DANIEL'S SINGLE BARREL	65