

SPECIAL MENU OF THE WEEK



KINDLY INFORM US OF ANY DIETARY RESTRICTIONS GLUTEN-FREE AND VEGETARIAN OPTIONS ARE AVAILABLE

ANTIPASTI

JAMON IBERICO - 160

Thin-sliced Spanish Jamón Ibérico, 50gr portion, served at room temperature

MINESTRONE DI VERDURE - 70

Italian Style soup made with legumes and herbs in a light tomato broth

PIZZA FRIARELLI E SALSICCIA - 115

White pizza base topped with Mozzarella, homemade beef sausage and Italian "friarelli", a kind of broccoli rabe

INSALATA AL PETTO D'ANATRA E MIRTILLI - 95

Mix greens salad with slowcooked duck breast, orange segment, berry red wine sauce rocket salad and caramelised apple

PASTA & PRIMI PIATTI

RAVIOLI DI MARE POMODORINI E VONGOLE - 125

Homemade yellow and black tortellini filled with fish mousse tossed in a Evo, parsley and garlic with clams and cherry tomatoes

BUCATINI CACIO PEPE - 95

Bucatini pasta tossed in a pecorino cheese and black pepper sauce

SPAGHETTI CAPESANTE E BOTTARGA- 160

Spaghetti pasta tossed in a garlic cherry Tomatoes and extra vergin olive oil, seared butterfly scallops,a touch of lemon zest and cured egg bottarga

TAGLIATELLE AL RAGU DI MAIALE - 110

Green spinach tagliatelle tossed in a white pork ragù with mixed mushrooms and parmesan cheese

SECONDI PIATTI (Main Courses)

FILETTO DI DENTICE CREMA DI ZUCCHINI - 190

Red snapper fillet pan seared and served with Zucchini veloutè, vegetables mirepoix and fried zucchini chips

MERLUZZO IN UMIDO AL CARTOCCIO - 180

Codfish stew with fish stock cherry tomato garlic and herbs served with toast potato and grill vegetables

MAIALE IBERICO ALLA GRIGLIA - 290

Grilled Iberico pork collar, eggplant purée, roast potatoes, green beans, and berry sauce

GUANCIA DI MANZO BRASATA - - 215

Slow-braised beef cheek with mushrooms and mirepoix on mashed potatoes



TRUST US — WE'RE ALWAYS LISTENING. YOUR FEEDBACK MATTERS. SCAN THE QR CODE AND HELP US KEEP IMPROVING, ONE PLATE AT A TIME



