

FOOD MENU

TO START SIGNATURE Olives and Focaccia Four-cheese and porcini gnocchi 12 6 With truffle oil and mixed nuts Burrata salad 9.5 Gnocchi alla sorrentina Friarielli, beetroot carpaccio, semidried 10 tomatoes, capers and rocket leaves British Beef tartare 15 **Baked Camembert** 26 days dry aged Angus, yolk, truffle pecorino, Evo 12 With truffle oil, rosemary, nuts, focaccia Carpaccio di Gambero Rosso 16 7 Honey-glazed roasted root vegetables With lemon oil and crostini With chili mayo Charcuterie board 15 Rocket, parmesan and balsamic salad 6 Selection of cured meats and homemade focaccia Vellutata of butternut squash Enoteca Cheese board 8 15 Parsley oil, pumpkin seeds, crostini Selection of cheeses, crackers, jam and honey Bresaola della Valtellina Classic Meatballs in Tomato sauce 11 9 With EVO oil and Parmigiano With Ricotta Mousse Homemade Porchetta 13 **CROSTINI** Friarielli, roasted root vegs, chili mayo Lardo, honey, walnuts and black pepper 9 Mixed leaves salad, walnuts, pears 10 Served with warm Gorgonzola sauce Squash cream, robiola cheese and chili 8 HOMEMADE STUFFED FOCACCIA Goat cheese and caramelised onions 7 Anchovies and Parsley butter 7 Homemade porchetta, salsa verde 10.5 Bresaola and Taleggio 9 **DESSERTS** Friarielli, burrata and mortadella 9.5 Homemade Tiramisù 6 Focaccia with meatballs 9.5 Chocolate Fondant with pistachio heart 6.5 Served with raspberry coulis Goat cheese and caramelised onion 9 6 Daily cake Porcini mushroom, taleggio and rocket 9.5 5 Affogato Build your own - Subject to availability 9-10 Ice cream/ sorbet 5

Bar all' Italiana

HOT DRINKS

Espresso	2.5
Double espresso	3
Cappuccino	3.5
Mocha	3.5
Matcha Latte	4
Selection of teas	3
Hot chocolate	3
Liqueur coffee	8
Syrups and milk alternatives available	

COLD DRINKS

Cold pressed juice Seasonal fruits	5
Water (still or sparkling) 500ml	2.5
Coke (Zero and Diet available)	3
San pellegrino Orange/Lemon	3
Iced latte	3.5
Juices	3

