

STARTERS

AFFETTATI (G)(L) 7/12

A selection of Italian cured meats served with bread. Choose a smaller (one kind), or larger (two kinds). *(Bread is not gluten-free)*

VITELLO TONNATO (L)(G) 16

Hails from the Piedmont region. Thinly sliced veal covered with a creamy sauce made from tuna, mayonnaise, capers, and anchovies.

GAMBERI PICCANTI (G)(L) 15

Shrimps (ASC), pan-seared and served with a delicate sauce of olive oil extra virgin, flavourful stock, and a hint of chili, finished with a vibrant roasted bell pepper purée.

PANE BURRO E ACCIUGHE (L) 12

Salty anchovies served with butter and bread. (bread is not gluten free)

TARTARE VEGANA (V) 12

A vibrant vegan tartare of roasted eggplant, raw zucchini, tomatoes, accented with crispy onions, parsley, and a homemade citrus vinaigrette. Served with a Lemon-Curd and Dijon mustard dressing.

CAULIFLOWER (V) 12

A luxurious creamy dish that combines the subtle flavour of cauliflower with the rich, earthy aroma of black truffle.

FORMAGGI (G) 11

Two kinds of Italian cheeses served with homemade jam.

L=Lactose free F=Fish V=Vegan G=Gluten free N=Nuts

MAINS

RISOTTO (G) 25

Creamy Arborio rice simmered with white wine, butter, vegetable stock, and a touch of black pepper.

PASTA CON RAGU' DI LENTICCHIE (V)(N) 21

Lentils vegan Ragù is a hearty and flavourful dish that combines the rich, savoury taste of lentils with the comforting texture of pasta. The ragù is made with tomato-based sauce aromatic vegetables as onions, carrots, celery and walnuts.

CARBONARA (L) 22

The best pasta. Made of egg yolks, pecorino Romano, black pepper, and roasted pork cheek.

GUANCIA BRASATA (L)(G) 27

Tender pork cheek, slow-cooked sous vide with Sangiovese wine for 8 hours at 86 degrees.
Served with roasted seasonal vegetables and a bright Salsa Verde.
It takes around 20 minutes.

MELANZANA AL FORNO (G) 25

Roasted eggplant with a rich tomato sauce and a blend of mozzarella and Parmigiano Reggiano cheeses. It's our interpretation of a beloved dish that combines simple ingredients to create a delicious, and satisfying meal. It takes around 20 minutes.

It can be prepared vegan. 25

POLPO ALLA LUCIANA (L) 26

Octopus simmered in a tomatoes sauce, olives, capers, chili peppers, olive oil extra virgin and garlic. The slow-cooking method ensures the octopus becomes tender and absorbs the rich sauce.

DESSERTS

CHEESECAKE (G)(L) 10

A rich and creamy dessert, classic cheesecake features a smooth, velvety filling atop a buttery graham cracker crust. It contains gelatine.

TORTA AL PISTACCHIO (V) 10

Soft combination of olive oil and pistachios in a delicious cake.

PANNACOTTA (L)(G) 10

A timeless dessert that translates to "cooked cream." This dessert is made by simmering together cream, milk, sugar, and vanilla, which is then thickened with agar agar to achieve its signature smooth and creamy texture.

FORMAGGI (G) 15

Our selection of Italian cheeses served with homemade jam.

Gluten free bread/pasta/gnocchi 3

- We do not accept lunch vouchers during à la carte service -