

satyrrio

wine shop *italian cuisine*

Entrée

ARTISAN BREAD	4
MARINATED OLIVES	4

To Share

	Sm	Lg
MEAT CHARCUTERIE PLATTER	15	21
CHEESE BOARD	17	23
MIXED MEAT & CHEESE SELECTION	19	24

Starters

PURPLE CAULI FLAN	12
Soft, delicate cauliflower Flan topped with Parmesan Fondue and Crushed Pistachio.	
THE BEEF IN THE WOODS	17
Fassona Beef Tartare gently mixed with lightly toasted pine nuts served on Parmesan Fondue, topped with Black Truffle Carpaccio	
TASTY SCALLOPS	15
Grilled Scallops served on Cauliflower Cream topped with Lardo di Colonnata, Crispy Parma Ham and a touch of Lime Zest.	

Homemade Pasta Dishes

CARBONARA	14
Strozzapreti Pasta, in a creamy Pecorino Cheese & "Uova di fattoria" free range Italian Egg Sauce with diced Guanciale di Norcia (sautéed pork cheek).	
AMATRICIANA	14
Tagliolino Pasta with San Marzano DOP Tomato Sauce and Guanciale di Norcia, topped with grated Pecorino Romano Cheese.	
FUNGHI	16
Tagliatella Pasta with Butter & Parmesan Sauce and Mixed Mushroom.	
RAGÙ D'ANATRA	18
Tagliatella Pasta with Chef Special Duck Ragù.	
ROSSO DI MAZARA	24
Tagliolino Pasta with Sicilian Prawn and its Special Bisque Sauce.	
TARTUFO	25
Tagliolino Pasta served with Black Truffle & Butter Sauce Topped with Fresh Black Truffle Shavings.	

Main Courses

FILETTO	28
7oz slow cooked Scotch Beef Fillet Steak served with Shallot Confit, Mushroom Cream and finished with a sprinkle of homemade Porcini Mushroom Powder.	
POLPETTE	18
Homemade Meatballs cooked in a rich San Marzano DOP Tomato Sauce, served with artisan Bread.	
LOBSTER	32
Lobster "in Guazzetto" served with homemade Crutons .	

Sides

MIXED LEAF SALAD	5
CHILLI & GARLIC BROCCOLINI	6
ROASTED BABY POTATOES	7

Desserts

CANNOLO	7
Classic Cannolo Biscuit filled with fresh sweet Ricotta Cheese sprinkled with crushed Pistachio & Chocolate.	
CREAMY AND CRUMBLE	8
Layer of Valrhona Chocolate Cream topped with Vanilla Custard and Crumble.	

*In case You have any food allergy or particular dietary requirement, please inform a member of staff.

Sparkling

	125ml	Bottle
Al Canevon, Prosecco DOC Treviso, Extra Dry, Italy	5	27
2015 Bellavista Franciacorta Brut Rosè DOCG, Lombardia, Italy	22.5	110
N/V Champagne Brut Teophile, Louis Roederer, France	15	80

White

2019 Pecorino Terre di Chieti IGT, Cantina Frentana, Abruzzo, Italy	5.5	30
2019 Malvasia “Verbo” IGT, Cantina di Venosa, Basilicata, Italy	5.5	30
2017 Chardonnay DOC Concilio, Trentino-Alto Adige, Italy	6	35
2108 Pouilly-Fumè de Ladoucette, Loire, France	12	60

Rosè

2018 Alie IGT, Tenuta Ammiraglia, Maremma Toscana, Italy	8	40
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Red

2018 Morellino di Scansano DOCG, Frescobaldi, Tuscany, Italy	5.5	30
2017 Pinot Noir Faiveley, Bourgogne, France	8.5	45
2017 Chianti Classico DOCG “Ama”, Castello di Ama, Tuscany, Italy	9	50
2014 Chateau Respide-Medeville, Graves, Bordeaux, France	11	65
2010 Brunello Di Montalcino DOCG, Castelgiocondo, Tuscany, Italy	20	100