

• ANTIPASTI •

CROSTINO

- Smoked salmon, horseradish, dijon, dill & lemon 70
- Rocket walnut pesto, garlic & parmigiano reggiano 55
- Goats cheese, roasted grape, walnut, thyme & honey 75

OYSTERS

Lemon & black pepper

SQ

WHITE ANCHOVIES

Shallots, piquante pepper, lemon & olive oil

140

MUSSELS

Garlic, parsley, white wine, thyme, lemon & bread crumbs

85

TUNA CRUDO

Fennel, garlic, lemon & pink peppercorns

95

GRILLED BABY SQUID

Garlic, chilli, parsley & lemon

85

PRAWNS

Olive oil, parsley, lemon, garlic & chilli

130

SCALLOPS

Chilli, fennel, celery, bread crumbs & parmigiano reggiano

SQ

BEEF CARPACCIO

Sea salt, black pepper, parmigiano reggiano, wild rocket, olive oil & aged balsamic vinegar

110

ARANCINI

Bolognese, tomato, arrabbiata, mozzarella & parmigiano reggiano

80

GNOCCHI

Pomodoro, basil, baby spinach, pine nuts, torn mozzarella, sea salt & olive oil

105

BURRATA

Tomato, red onion, pine nuts, basil & olive oil

180

• PIZZETTA •

(12PM - 5PM)

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

• SALADS •

VERDE	85
Mixed greens, cucumber, sundried tomato, olive, 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, anchovies & capers

PAN ROASTED SEA BASS

295

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

SALMON & MUSSELS

SQ

Tomato, fennel, celery, shallot, 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

280

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

AGED SIRLOIN

210

Pickled walnut salsa verde & charred shallots

BEEF BURGER

130

Pomodoro, basil & mozzarella

GRILLED RUMP

230

Black garlic, chilli & maple

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

VEAL PICANTE

185

Capers, white wine, cream, parsley & lemon

LAMB SHANK

295

Red wine braised & rosemary

CHICKEN SALTIMBOCCA

165

Prosciutto, sage, burnt butter & lemon

CHICKEN COTOLETTA

165

Bread crumbs & mustard lemon vinaigrette

SPICY PORK & FENNEL POLPETTE

140

Chilli & pomodoro

• PASTA •

RISOTTO	160
Asparagus, pine nut, olive, confit tomato, parmigiano reggiano & lemon (Add prawns SQ)	
LINGUINE ALLE VONGOLE	120
Linguine, clam, 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