

EARLY BIRD MENU

2 COURSE 19.95
3 COURSE 23.50

*are subject to a small extra charge

STARTERS

Bruschetta al pomodoro 🌱 (1)

Toasted bread, chopped vine tomatoes, garlic, basil and basil, Taggiasche EVO oil.

*Trotta salmonata affumicata 🌱 (6,7,8,9) [€2.00 supplement]

Marinated and smoked sea trout, pickled beetroot, soya, wasabi mayo.

Insalatina mizuna e mousse di gorgonzola 🌱 (2,4,14)

Mizuna salad, gorgonzola cheese mousse, pears in syrup, salted almond, honey vinaigrette.

Panariello 🌱 (1,2)

Pizza dough basket, stuffed with smoked provolone cheese, yellow "Piennolo" cherry tomatoes, scapece marinated courgettes.

Caprese di bufala Campana 🌱 (2)

Fresh PDO buffalo mozzarella (Caseificio Barone), vine tomatoes, basil, EVO oil.

MAIN COURSES

Pappardelle di Camerino al ragù di agnello (1,5,11,14)

Egg pappardelle from Camerino with a slow cooked lamb ragù.

Risotto Acquerello, asparagi, mousse di burrata e bottarga di Cabras 🌱 (2,6,11,14)

Acquarello rice, asparagus, burrata mousse, confit datterini tomatoes, dried grey mullet roe.

Tortello al caprino, rape rosse ed erba cipollina 🌱 (1,2,5,14)

Hand-made tortello filled with goat's cheese, beetroot, chives on a smoked almond milk coulis.

Gnocchetto di ricotta e spinaci 🌱 (1,2,11)

Hand-made ricotta cheese and spinach gnocchi, datterini tomatoes coulis, verzin Ocelli mousse, basil powder.

*Tagliata di pesce spada in crosta 🌱 (4, 6,10,11) [€4.00 supplement]

Seared swordfish loin with sesame seeds, pistacchio and hazelnut crust, parsnip chips, pickled cucumber, radish.

OR ANY OLD FAVOURITE PASTA (la storia siamo noi) / OR ANY PIZZA

DESSERTS

Tiramisù (1,2,3,5,14)

Ice cream 🌱 (2,4)

Cre moso di Litchi 🌱 (2,5)

Lychee cremeux, chocolate and liquorice soil, raspberry foam

AVAILABLE MONDAY TO THURSDAY 17:00 - 19:00
except bank holidays

feel like in italy