

ANTIPASTI

Beef carpaccio [+4]	32
Black truffle - rocket - parmesan	
Sea bass carpaccio	22
Fennel - Sicilian lemon dressing	
Burrata salad (v)	21
Cherry tomatoes - fresh basil - basil oil	
Tuscan panzanella salad (v)	18
Tomato - cucumber - red onion - capers - tomato dressing - toasted bread	
Vitello tonnato	29
Sliced veal - tuna mayonnaise - capers	
Melanzane parmigiana (v)	20
Layered eggplant - tomato - mozzarella - aged parmesan	
Arancini funghi e prosciutto	16
Crispy risotto - mushrooms - tomato cream - Parma ham	
Focaccia (ve)	10
Rosemary - olive oil - sea salt	
Bruschetta (v)	15
Tomato - burrata	

PASTA E RISOTTO

Tagliatelle alla bolognese	19
Slow cooked beef ragù - parmesan - fresh basil	
Rigatoni alla carbonara	26
Guanciale - egg yolk - pecorino Romano - black pepper	
Spaghetti with pesto & shrimp	28
Basil pesto - bisque sauce - Huelva red shrimp	
Orecchiette alla Norma (v)	17
Eggplant - basil - parmesan - lemon	
Risotto ai funghi	24
Wild mushrooms - thyme - truffle essence	
Lemon risotto with shrimp	20
Lemon - shrimps - courgette	
Penne arrabbiata (ve)	15
Spicy tomato sauce - garlic - chilli - parsley	
Lasagna bolognese	18
Slow cooked beef ragù - béchamel - parmesan	
Ravioli with lobster & saffron [+6]	46
Homemade ravioli - lobster - saffron - caviar	
Duck ragù pappardelle	29
Truffle - cocoa nibs	
Beetroot gnocchi (v)	26
Crushed pistachio - gorgonzola cream	
Spaghetti cacio e pepe (v)	19
Pecorino Romano - fresh grated pepper	

FISH

Grilled tuna	38
Basil emulsion - fennel salad	
Local prawns	30
Garlic confit - parsley	
Salt crusted sea bass 1Kg	67
Fresh salad	
Dorada with caponata	30
Sicilian caponata - lemon dressing	
Grilled lobster [+8]	68
Grilled asparagus - chili	

MEAT

Beef fillet al Barolo	40
Barolo wine reduction - truffled mashed potatoes - shallots	
Veal saltimbocca	29
Crispy prosciutto - sage - grilled asparagus	
Chicken alla diavola	31
Slow cooked baby chicken - spicy sauce - baby potatoes	
Breaded pork steak with polenta	27
Mozzarella - prosciutto - thyme sauce - creamy polenta	
Lamb ossobuco alla milanese	32
Braised lamb shank - saffron risotto - gremolata	
Beef tagliata with celeriac purée [+7]	52
Sliced rib-eye - celeriac purée - rosemary sauce	

SIDES

Grilled vegetables (ve)	10
Olive oil - roasted garlic	
Rosemary roasted potatoes (v)	8
Rosemary - parmesan	
Green salad (ve)	8
Balsamic vinegar	
Broccolini (ve)	9
Almonds	
Potato chips (v)	9
Parmesan - truffle	
Tomato salad (ve)	7
Balsamic vinegar	

CURED MEATS

Tagliere misto [+3]	29
Chef's selection of assorted Italian cured meats and mixed cheeses, served with bread and nuts	
Bresaola della Valtellina IGP	22
Air dried lean beef from Valtellina - lemon dressing	
Prosciutto di Parma DOP (aged 36 months)	20
Parma ham - melon	

[+] Half board supplement
(ve) vegan | (v) vegetarian