

Raw Bar

Oyster Royale 6.50 each

Shallot, Minus 8 Vinegar.

Fresh Fish Crudo 9.00

Chimichurri, Pink Peppercorn, Smoked Salt.

Fresh Fish Tartare 8.00

Local EVOO, Lilliput Capers, Lemon.

Fresh Fish Ceviche 12.00

Onions, Peppers, Coriander, Chilli.

Beef Tartare 15.00

Egg Yolk, Capers, Onions, Garlic, Potato Strings, Local EVOO.

Caviar

100% italian caviar obtained from sturgeons grown in the waters of the piemontese natural park of the ticino valley.

10g KĀLA Oscietra 40.00

Acipenser Gueldenstaedtii

10g KĀLA Beluga 120.00

Huso Huso

Served with bellinis and sour cream.

Starters

Bigilla 8.00

Traditional Bean Mix, Chilli Oil, Homemade Panini.

Chicken Wings 8.00

Homemade Buffalo Sauce, Cucumber.

Calamari Fritti 15.00

Dill & Lime Mayo.

Cauliflower Wings 10.00

Cashew Nut Cream Sauce.

Burratina 11.00

Salted Grapes, Pomegranate, Local EVOO.

Pinsas

Margerita 10.00

San Marzano Tomato Sauce, Fior Di Latte, Basil.

Capricciosa 12.00

San Marzano Tomato Sauce, Fior Di Latte, Smoked Ham, Boiled Egg, Chetnut Mushrooms, Artichoke Hearts, Sausage, Olives.

Calabrese 16.00

San Marzano Tomato Sauce, Fior Di Latte, Nduja, Salami Spianata, Onion Jam, Burrata.

Manzo 18.00

Fior Di Latte, Pulled Beef, Rucola, Parmesan Shavings, Fresh Truffle.

Mains

Seafood Paccheri 18.00

Mussels, Vongole, Prawns, Calamari, Fish, Cherry Tomatoes, Garlic, White Wine, Cioppino Sauce.

Beef Maccheroni al Torchio 18.00

Pulled Beef, Pancetta, Pecorino, Mushrooms.

Linguine Burrata 16.00

Basil Pesto, Pine Nuts.

Pan Roasted Salmon Fillet 26.00

Sautéed Greens, Champagne, Chervil Sauce, Mashed Potatoes.

Beef Ribeye 30.00

Sautéed Mushrooms in Garlic Butter, Crispy Onion, Potato Wedges.

For Two

Fritto Misto 36.00

Diced Fish, Prawn, Calamari, White Bait, Courgette, Dill & Lime Mayo.

Chicken Board 45.00

Buffalo Chicken Wings, Butterfly Chicken Breast Marinated in Lemon & Thyme, Teriyaki & Sesame Chicken Drumsticks, Chimichurri, Black Pepper Aioli, Chips & Salad.

Crustacean Popcorn 57.00

Lobster, Prawn, Dill & Lime Mayo.

Chateaubriand 85.00

Sautéed Mushrooms, Crispy Onions, Béarnaise Sauce, Parmesan Wedges.