

First course

Bread basket; *Focaccia, Sundried tomato & rosemary, Grissini, Multi-seed, pane carasau* 5

Burrata with artichoke, Swiss chard & black olives 18

Beetroot, orange & goats cheese salad 14

Octopus carpaccio with fennel & orange 18

Fresh hand-picked crab with avocado & citrus 26

Parma ham with mozzarella & caponata 18

Vitello tonnato, poached veal fillet with a creamy tuna mayonnaise 22

Selection of cured meats; *Parma ham, bresaola, capocollo, salami* 22

Side salads

Green leaf salad 6

Tomato & mozzarella 8

Rocket & parmesan 8

White Truffle with Scrambled Eggs, Tagliatelle or Risotto 65 / 105

White Truffle shaved on your dish of choice 16 per gram

Pasta & soup

All long pasta dishes can be made with gluten free tagliatelle

Soup of the day 12

Pumpkin & chestnut soup 14

Spaghetti with tomato sauce & fresh basil 15 / 21

Linguine with lobster, garlic, chilli & cherry tomato 42 / 48

Pappardelle with mixed mushrooms & black truffle 30 / 36

Strozzapreti with wild boar 28 / 34

Venison ravioli with cauliflower, cabbage & pancetta 28/ 34

Classic Lasagna with beef & veal ragu 25

Risotto with porcini mushroom 38/ 44

Please note that the risotto takes 20 minutes to prepare

A full gluten free, vegan & vegetarian menu is available on request.

*For more information on dishes that may contain allergens,
please ask your server*



STREETSMART

Main course

Roast cod with Castelluccio lentils, fondant potato & parsley purée	38
Roast monkfish with Jerusalem artichoke, butternut squash & trompettes	44
Fillet of beef Rossini with spinach, foie gras & black truffle	59
Pan fried veal cutlet with truffle mashed potato & porcini mushrooms	49
Pan fried venison with barley risotto & morel mushrooms	46

From the grill

Organic salmon	30	Beef ribeye	38
Seabass	34	Veal cutlet	44
Lamb cutlets	36	Beef fillet	46

Side Dishes

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Mashed potato	6	Mixed mushrooms	9	Broccoli	8
New potatoes	6	Porcini mushrooms	10	Green beans	8
Zucchini & parmesan Fritti	9	Grilled peppers	8	Spinach	8

Desserts

Chocolate fondant with vanilla & blackberry ripple gelato	15
Classic tiramisu	14
Amaretto crème brûlée with almond tuille	12
Sicilian cannolo with bacio gelato	14
Apple crumble tartlet with salted caramel gelato	12
Homemade gelati & sorbetti (3 scoops)	10;
Bacio, salted caramel & vanilla gelati	
Mango, lemon & coconut sorbetti	
Affogato- <i>Vanilla gelato topped with espresso coffee</i>	9
Petit fours	14
Selection of four Italian cheeses with Sicilian honey, pecan & grapes	20;
La Tur – pasteurised sheep, cow & goats' cheese from Piedmont	
Rascard- unpasteurised cow's milk from Valle D'Aosta	
Pecorino- raw sheep's milk from Sardinia	
Blue Di Nicoletta- pasteurised cow's milk from Veneto	

A 15% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay