

T O S T A R T W I T H ...

Variety of cured meats

Small 13.00
Large 18.00

Antipasti San Siro; variety of Italian bites

Also available as a vegetarian dish

10.00 p.p.

ANTIPASTO

H alibut ceviche with carrot, salmon trout roe, red onion, mini cucumber and homemade crème fraiche	11.00
B urrata with sourdough bread, smoked sea salt, fermented tomato and herb oil	10.50
C ulatello ham with honeydew melon, vinaigrette of Ripasso, crispy filo pastry and pine nuts	11.00

PRIMI

piccolo – grande

R avioli filled with stewed Italian beef, truffle- buttersauce and baked pancetta	12.75 - 19.75
S paghetti 'aglio, olio e peperoncino' ; garlic, peppers, tomato, and fried gamba <i>Also possible to order without gamba 12.50 – 14.50</i>	15.75 - 19.75

SECONDI

R ed perch fillet with pulpo, Farro, fresh fennel and miscella of olive, capers and lemon peel	21.50
B raised veal cheek with roast tenderloin, cream of onion, broccoli, yellow zucchini and sherry vinegar gravy	23.50
A rtichoke with fried eggplant, cream of bell pepper, pangrattato, soft egg and tomato foam	19.75
S alad filled with seasonal fish	19.75

DOLCI

T iramisu 'San Siro' with bitter chocolate sorbet	8.75
'S groppino' ; lemon sorbet, prosecco and wodka	7.75
B onbons with a tea or coffee of choice <i>3 pieces</i> <i>Bonbon of your choice; per piece 1.50</i>	7.75
T orta formaggio with candied pineapple, jelly of pineapple and red pepper, mascarpone and cashew nuts	9.25