## DINER 17:30-21:30

$oldsymbol{V}$ ariety of cured meats	17.50	Antipasti San Siro variety of Italian bites - also available as a vegetarian dish	<b>1</b> 5.25 p.p.
ANTIPASTI			
$oldsymbol{M}$ arinated and roasted prawns with Panzanella of fennel, spelt farro, pulpo and tomato-balsamic salsa			15.75
${f T}$ errine of brisket steak and bresaola with confit artichoke, hazelnut, tarragon cream and foccacia			16.75
<b>G</b> reen asparagus flan with 'La Tur' cream, kohlrabi giardiniera, red melous onion and black garlic crumble			15.50
PRIMI piccolo – grande			
$oldsymbol{R}$ avioli filled with stewed Italian beef, truffle butter sauce and fried pancetta			15.25 - 21.75
Spaghetti vongole aglio olio with parsley-chives and peperoncini  Also available as a vegetarian dish (spaghetti peperoncini with chive and lemon ) 14.75 – 17.75			17.25 - 23.25
SECONDI			
<b>F</b> ried sea bream fillet with squid, fregola al nero di seppia, pea, celery, carrot, red pepper oil and sauce of 'Colatura di Alici'			26.50
$oldsymbol{V}$ eal steak with veal cheek and sweetbreads, potato, fagioli con nduja and hollandaise sauce			28.50
<b>C</b> annelloni stuffed with ricotta, parmesan-salted lemon and capers, spinach, zucchini, pistachio and anise-sambuca sauce			24.50
DOLCI			
Tiramisu 'San Siro' with espresso caramel ice cream			10.50
<b>`S</b> groppino'; lemon sorbet, prosecco and vodka			8.50
<b>B</b> onbons with a tea or coffee of choice 3 piece Bonbon of your choice; per piece 2.00	res		8.75

 ${f V}$  ariety of Italian cheeses

16.50