$\boldsymbol{V}_{\text{ariety}}$ of cured meats

17.50

16.25 p.p.

ANTIPASTI

${f R}$ oasted swordfish with caponata, anchovy espuma, chili oil and sourdough crisp	17.25
${f V}$ eal entrecôte with Prosciutto di Parma, roasted king oyster mushroom, paprika cream and fried sage	17.75
${\sf Z}$ ucchini cannelloni filled with artichoke, olive crumble and rosemary oil	16.75
PRIMI	piccolo – grande
${f R}$ avioli filled with stewed Italian beef, truffle butter sauce and fried pancetta	15.50 - 22.00
Spaghetti dello chef -changing dish, our staff can give you more information	17.75 - 23.75
SECONDI	
${f M}$ onkfish fillet with gently cooked monkfish cheek, carrot fregola, fennel, burro bianco with bottarga and calamari condiment	28.75
${f R}$ osé roasted tri-tip with bauletti of filo pastry filled with ossobuco, glazed beet, pea cream and Ripasso sauce with marrow	28.50
R icotta gnocchi with gremolata, poached egg, spinach, romanesco and a sauce of pomodorini and almond	27.25
DOLCI	
T iramisu `San Siro' with Marsala ice cream	10.50
' ${f S}$ groppino'; lemon sorbet, prosecco and vodka	9.50
B onbons with a tea or coffee of choice 3 pieces Bonbon of your choice; per piece 2.25	9.25
Variety of Italian cheeses	17.25