

BAR MENU

Dishes are designed for sharing.
We recommend 3-5 dishes for 2 people.

CICCHETTI

Mixed Olives	48
Mushroom Arancini, Truffle Mayo	78
Lardo di Colonnata, Toast	58
Polenta Cake, Maple, Mascarpone	68
Tin of Anchovies, Croutes	148
Whitebait Fritti, Salsa Verde	88
Pumpkin Panzerotti, Honey, Mozzarella	98
Calamari, Paprika Mayonnaise	128

PIATTI PICCOLI

Caesar Salad	118
Burrata 250gr, Tomato & Rocket	208
Octopus Carpaccio	118
Mixed Leaf Salad, Maple Dressing	58
Salmon, Horseradish, Crème Fraiche	108
Gnocchi, Pea, Mint, Walnut, Pancetta	128
Ravioli with Pumpkin & Pecorino	118
Chef Selection of Antipasti	400

BRUSCHETTA /CROSTINI /PANINO

Tomato & Basil Bruschetta	88
Artichoke, Mint & Dill Bruschetta	98
Ricotta, Radish & Walnut Crostini	68
Fig, Curd & Vincotto Crostini	78
White Anchovies, Raisin & Almond Crostini	78
Pickled Mushroom & Ricotta Crostini	78
Speck & Taleggio Panino	138
Saltimbocca Cotto & Funghi	168

PIATTI CALDI

Nonna's Polpette, Napoli Sauce	128
Slipper Lobster, Garlic Risoni	248
Taglietelle, Sea Urchin, Bottarga & Chilli	248
Pork Ragu, Soft Polenta	148
Mussels, Chilli, Tomato	1/2 kg 208
	1 kg 338
Spaghetti & Meatballs	158
Grilled 8oz Wagyu Ribeye	368

DOLCI

Salted Pear & Frangipane Tart	78	Lemon & Cinnamon Rice Pudding	78
Warm Chocolate Fudge Brownie	88	Tiramisu'208	88



all prices incur an additional 10% service charge

SALUMI

All Salumi served with housemade focaccia and pickles.	100g
Prosciutto di Cinta Senese Italian black pig with white band. Salty & robust. Montemaggio, Tuscany Region	208
Salame Finocchiona Cured pork sausage with fennel seed. Grosseto, South Tuscany Region	118
Mortadella Large pork sausage with pork neck fat, black pepper & pistachio. Bologna, Emilia-Romagna Region	88
Prosciutto di Parma Italian white pig, 24 month, hindquarter. Semi sweet, salty & smooth. Parma, Emilia-Romagna Region	138
Salame Felino Cured pork sausage, 70% lean meat /30% fat. Felino, Emilia-Romagna Region	118
Bresaola Beef topside. Salted & air-dried. Valtellina, Sondrio (Swiss Alps border), Lombardy Region	158
Prosciutto di San Daniele Italian white pig, 48 month. Sweet & aromatic. San Daniele (near Slovenic border), Friuli Region	138
Chef's Selection of Salumi	440

FORMAGGI

All Formaggi served with Olive oil cracker, grapes, nuts & seasonal preserve	60g	100g
Taleggio Cow's milk, semi soft washed rind. Tangy & fruity. Bergamo, Lombardy Region	68	108
Lou Bergier Pichin Cow's milk, semi soft, thistle rennet. Villafalletto, Cuneo, Piemonte Region	88	128
Robiola di Capra Goat's milk, fresh, soft. Langhe, near Cuneo, Piemonte Region	78	118
Gorgonzola Cow's milk, firm, strong with blue vein. North Lombardy Region near Swiss Border	78	118
Tartufino Cow's & goat's milk with truffle aroma. Val Sangone, Turin, Piemonte Region	88	128
Selection of 5 cheeses 40g per piece		208

LE PIZZE

For all our pizzas, we use fresh buffalo mozzarella cheese imported from Italy.

Quattro Formaggi

mozzarella, gorgonzola, parmigiano, scamorza 198

Salsiccia e Friarielli

mozzarella, italian green broccoli, sausage, chilli, basil 198

Prosciutto e Rucola

mozzarella, cherry tomato, rocket, parma ham, scamorza, basil 208

Tuscan

mozzarella, goat cheese, semi-dried tomato, crispy bacon, garlic 198

Salmon Affumicato

mozzarella, smoked salmon, horseradish, crème fraiche, black olive 188

Quattro Funghi

mozzarella, four kinds of mushrooms, basil 178

Calabrese

tomato base, mozzarella, scamorza, eggplant, salami, 'nduja, basil 198

Margherita

tomato base, mozzarella, basil 168

Pescatore

tomato base, mozzarella, baby octopus, prawn, mussel 178

Diavola

tomato base, mozzarella, spicy salami, chilli, basil 198

Boscaiola

tomato base, mozzarella, cotto ham, mushrooms, peas 178

Calzone

Please choose any pizza above that you wish to make into a calzone



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