

Snacks

- Olives* 6
- Sourdough and butter* 6
- Boquerones* 8.5
- Fried feta with honey and chilli* 9
- Mussel escabeche, crisps* 9
- Prosciutto croquettes* 9

Starters

- Ribollita* 12
- Puntarelle alla Romana* 14
- Todolí citrus with radicchio, mint and ricotta salata* 14
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Winter tomatoes with coco beans, onion and marjoram* 16
- Mozzarella di bufala with baby artichokes and rocket* 18
- Pork tonnato with anchovy* 18
- Torbay prawns with aioli* 20
- Grilled squid with potato, olive and parsley* 22
- Scallop crudo with finger lime and chilli* 22

Mains

- Cavatelli with winter greens and pecorino* 17
- Winter tomato with bomba rice and pink firs* 19
- Tagliatelle with rabbit raşgu and wild garlic* 25
- Hake with borlotti beans, fennel and salsa verde* 28
- Chicken with Prosciutto di San Daniele, spinach and coco beans* 30
- Grilled lamb with anchovy, lentils, artichokes and mint* 36
- Brill with clams, chilli and agretti* 39

To share

- Brill 700g / 850g* 60 / 75
- Dover sole 900g / 1200g* 100 / 140

Sides

- Chips / Greens / Radicchio salad* 8.5

Desserts and Cheese

- Caramel / Cassata* 8
- Blood orange / Chocolate / Shikwasa sorbet* 8
- Todolí citrus* 8
- Ricotta, olive oil and almond cake with Buddha's hand* 10
- Kumquat and chocolate choux* 12
- Panna cotta with rhubarb, blood orange and almond* 12
- Tiramisu* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 14

- Gorgonzola with sourdough crackers* 14