

## Snacks

- Olives 6
- Sourdough and butter 6.5
- Boquerones 9
- Mussel escabeche, crisps 9
- Prosciutto croquettes 9
- Fried feta with honey and chilli 11

## Starters

- Raw courgettes with pecorino, pine nuts and rocket 15
- Cuore del Vesuvio tomatoes with coco beans and basil 16
- Slow grilled carrots with labneh, pistachio and sumac 16
- Middle White pork tonnato with anchovy 18
- Mozzarella di bufala with peas, radish and mint 18
- English asparagus with mayonnaise 19
- Grilled squid with friggiteli peppers and kalamata olives 22
- Portland crab with aioli and grilled sourdough 22
- Wild bass crudo with Carosello cucumber and bottarga 24

## Mains

- Spaghetti with datterini, basil and ricotta salata 17
- Farinata with tomato, piattone beans, olives and marjoram 20
- Baked sea trout with courgette, coco beans and aioli 27
- Ravioli with Westcombe ricotta, spinach, morels and sage 28
- Braised rabbit with pink fir, tomato, olives and oregano 34
- Spiced lamb with freekeh, labneh and mint 38
- John Dory with potato, agretti and anchovy 48

## To share

- Monkfish tail 500g / 600g 60 / 70
- Wild bass 700g 80
- Brill 1000g 110

## Sides

- Chips 8.5
- Green salad / Tomato and onion salad 12

## Desserts and Cheese

- Caramel / Hazelnut / Mint stracciatella ice cream 8
- Amalfi lemon / Strawberry and Lambrusco sorbet 8
- Alphonso mango sorbet 9
- Amaretto roast peaches with mascarpone 14
- Panna cotta with raspberries 14
- Tiramisu 14
- Torta tenerina with sour cherries and crème fraîche 15
- Robiola with sourdough crackers 15

Apricot clafoutis 24 (to share, 25 minutes to prepare)