

January, 2026

## Snacks

- Olives* 6
- Sourdough and butter* 6
- Boquerones* 8.5
- Fried feta with honey and chilli* 9
- Prosciutto croquettes* 9
- Mussel escabeche, crisps* 10

## Starters

- Todolí citrus salad* 12
- Spiced pumpkin soup with chickpeas, spinach and crème fraîche* 12
- Celeriac carpaccio with walnuts, rocket and parmesan* 14
- Grilled sardines with tomato and parsley* 14
- Puntarelle alla Romana* 14
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Winter tomatoes with coco beans, onion and marjoram* 15
- Wild bass crudo with sudachi and finger lime* 22

## Mains

- Cappellacci with leek, Westcombe ricotta and pine nuts* 18
- Tagliatelle with pork ragu and radicchio* 22
- Artichokes alla Romana with winter tomato, fava and olives* 22
- Cod with chickpeas, peppers and aioli* 28
- Rabbit cacciatore with fennel and cime di rapa* 32
- Red mullet with potato and winter tomato al forno and olive* 32
- Grilled lamb chops with borlotti beans, leeks and salsa verde* 38

## To share

- Turbot 800g* 80

## Sides

- Cicoria* 6.5
- Chips* 8.5
- Radicchio salad* 8.5

## Desserts and Cheese

- Caramel / Ricotta and kumquat ice cream* 8
- Fino lemon / Chocolate sorbet* 8
- Bergamot meringue pie* 12
- Panna cotta with Todolí citrus and almond* 12
- Rhubarb choux* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 14
- Tarte tatin* 24 (to share)
- Robiola with sourdough crackers* 14