

Snacks

Olives 6

Sourdough and butter 6

Boquerones 8.5

Mussel escabeche, crisps 9

Prosciutto croquettes 9

Fried feta with honey and chilli 10

Starters

Braised chickpeas and spinach with aioli 12

Grilled sardines with peppers and oregano 14

Puntarelle alla Romana 14

Todolí citrus with radicchio, mint and ricotta salata 14

Farinata with winter tomato and olives 15

Slow grilled carrots with labneh, pistachio and sumac 15

Baby artichokes and broad beans with ricotta, sourdough and mint 16

Pork tonnato with anchovy 18

Scallop crudo with Spatafora lemon, chilli and bottarga 22

Mains

Cavatelli with cavolo nero, cime di rapa and pecorino 17

Artichoke alla Romana with potato and tomato al forno 21

Braised cuttlefish with ink and peas 22

Tagliatelle with rabbit ragu and wild garlic 25

Hake with borlotti beans, fennel and salsa verde 28

Red mullet with clams, chilli and agretti 29

Chicken with Prosciutto di San Daniele, spinach and coco beans 30

Grilled lamb chops with courgette, anchovy and rosemary 38

To share

Gurnard 900g 42

Dover sole 900g 100

Sides

Chips / Greens / Radicchio salad 8.5

Desserts and Cheese

Cassata / Ricotta and olive oil ice cream 8

Bergamot and apple / Blood orange / Chocolate sorbet 8

Valentine pomelo and blood orange 8

Ricotta, olive oil and almond cake with limequat 10

Chocolate and kumquat 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

A discretionary service charge of 13.5% will be added to your bill.

Please inform your server of any dietary requirements before they take your order.