

## Snacks

- Olives 6
- Sourdough and butter 6
- Boquerones 8.5
- 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
- Chicken with Prosciutto di San Daniele, spinach and coco beans 30
- Red mullet with clams, chilli and agretti 32
- Grilled lamb chops with courgette, anchovy and rosemary 38

## To share

- Brill 800g 70
- 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