

Burrata Bar

½ Burrata Pugliese di Andria IGP with one topping

- Balsamic Onions & Guanciale *7,12*
 - Crispy Chilli Oil & Dukkah *5,7,8b,8c, 8f*
 - Pistachio Pesto & Lemon Salt *7,8f*
 - Anchovies, Basil, Tomato, EVOO *4*
 - Black Olive Tapenade, Smoked Almonds *7,8b*
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Snacks

Quattro Formaggi Arancini, Truffle Honey *1i,3,4,7,9*

House Made Focaccia, Whipped Caesar Butter *1i,3,4,7,10*

Fried Crispy Stuffed Olives, Gorgonzola Dip *1i,3,7*

Mortadella Bologna IGP, Parmigiano Reggiano *7*

Carpaccio

Beef Striploin, Parmigiano Reggiano, Lemon Zest,
Balsamic, Capers, EVOO *7,12*

Asian Beef Fillet, Radish, Sesame, Lemongrass Aioli,
Spring Onion, Cress *1i,3,7,10,11,12*

Vitello Tonnato, Thinly Sliced Veal, Tuna Mayo,
Crispy Baby Capers, Rocket *3,4,7,10,12*

Tuna Crudo, Italian Ponzu Dressing, Black Pepper & Citrus Gel *1i,4,10,11,12*

Please Ask Your Server About Gluten & Dairy Adaptable Dishes

1: Cereals (Gluten) 1i Wheat | 1ii Rye | 1iii Barley | 1iiii Oats 2: Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans
7. Milk 8. Nuts 8a Hazelnut | 8b Almond | 8c Cashew | 8d Pinenut | 8e Walnut | 8f Pistachio | 8g Pecan 9. Celery 10.
Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites 13. Lupin 14. Molluscs

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Antipasti

**Roasted Heirloom Tomato Bruschetta, Stracciatella,
White Truffle Vinaigrette** *1i,7,10,12*

Fritto Misto, 'Nduja Mayo, Amalfi Lemon *1i,2,3,4,7,10*

**Caesar Salad, Anchovy, Lardo di Colonnata, Pancetta,
Focaccia Crouton** *1i,3,4,7,10,12*

**Whipped Goat's Cheese Crostini, Cherry Tomatoes,
Hazelnut & Honey** *1i,3,7,8a,12*

**Organic Tomato & Mozzarella di Bufala Campana Caprese,
Balsamic Pearls** *1i,7,12*

Pasta

**Sangiovese Braised Venison & Smoked Pancetta Lasagne,
Wild Mushrooms, Pumpkin** *1i,3,7,9*

**Smoked Pancetta Paccheri Carbonara, Soft Poached Egg,
Parmesan, Truffle Salt** *1i,3,7,12*

Cacio e Pepe Bucatini, Pecorino, Parmigiano Reggiano *1,3,7,12*

**Basil Pesto Casarecce, Burrata di Puglia IGP,
Citrus Sourdough Crumb** *1i,3,7,12*

**Sweet Pea & Mint Ravioli, Bacon & Pea Emulsion,
Lemon Ricotta** *1i,3,7,9,12*

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Pesce

Chargrilled Prawns, Garlic, Chilli & 'Nduja Butter Sauce, Salted Zest
2,3,7,12

Whole Grilled Sole, Puttanesca Vinaigrette, White Wine & EVOO *4,12*

Roast Fillet of Stone Bass, Salsa Verde, Clams, Braised Fennel *4,7,9,12*

Carne

Saddle of Rabbit in Prosciutto, Organic Carrot & Anise Purée,
Mustard Sauce *7,8f,9,10,12*

Lamb Rack Marinated in Lemon, Garlic & Parsley, Capers & Anchovy
Dressing, Basil Oil *1i,7,9,12*

Slow Cooked Porchetta, Marinated Courgette, Salsa Verde,
Vermentino Jus *7,10,12*

227g Fillet of Piedmontese Beef, Black Truffle Jus, Creamed Porcini
1i,3,7,12

900g Bistecca alla Fiorentina (Sharing T-Bone), Bone Marrow Butter

Sides

Broccolini, Arrabbiata, Pine Nuts *8d,12*

Roast Potatoes, Salsa Verde *4,12*

Insalata Verde, Basil & Pecorino Dressing *1i,7,10,12*

Parmesan Fries, Garlic & Guanciale Aioli *3,10,12*

Roasted San Marzano Tomatoes in Balsamic,
Garlic & Herb Crumb, Parmesan *1i,7*

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Dolci

Jenn's Classic Tiramisu *1i,3,7*

Coconut Panna Cotta, Marinated Pineapple, Passion Fruit Cannoli

1i,3,7,8b

Warm Pistachio Gnocchi, Dulce de Leche, Yogurt Gelato *1i,3,7,8f*

Chocolate & Blood Orange Cremoso, Raspberries & Mint *1i,3,7*

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