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Snacks

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

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

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

Mortadella & Parmesan Croquettes,
Tomato Fondu, Basil Oil *1,3,8,9,10*

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*
- Roast Pumpkin, Crispy Sage, Amaretto Crumb *1i,3,7,8,12*
- Aged Parma Ham, Roast Grapes & Aged Balsamic, Crispy Bacon *7,12*

Antipasti

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

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

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

Sicilian Stuffed Calamari, Prawn & Herb Stuffing, Roast Datterini Tomato Sugo *1i,2,7,12,14*

Whipped Goat's Cheese Crostini, Cherry Tomatoes, Hazelnut & Honey *1i,3,7,8a,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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Chicory, Pear, Gorgonzola & Confit Walnut Salad, White Balsamic Dressing, Sourdough Ciabatta Crouton *1i,7,8,12*

Pasta

Smoked Pancetta Paccheri Carbonara, Silky Egg Yolk & Parmesan Cream, Cracked Black Pepper *1i,3,7,12*

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

Chestnut Tortellini, Parmesan, Roast Hazelnut, Wild Mushroom & Brown Butter *1i,3,7,8,12*

Risotto Milanese, Saffron & Bone Marrow Risotto, Fontina Cheese, Braised Beef Shin *7,12*

Pesce

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

Seabass al Burro Bianco, Cauliflower Puree, Raisin & Caper Agrodolce, Roast Cauliflower *4,7,9,12*

Carne

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

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*

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Contorni

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

Roast Potatoes, Salsa Verde *4,12*

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

Roast Wedge of Butternut, Smoked Almonds, Sherry Vinegar, Ricotta *7,8,12*

Dolci

Giacomo's Nonna's Dessert *1i,3,7*

Salted Caramel & White Chocolate Ricotta Cannoli,
Peanut Crumb *1i,3,5,7,12*

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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