





STARTERS

antipasti

Octopus £12

Potato Mousse, Tomato Confit, Panzanella Crumble

Il Vitello Tonnato £15

Sliced Veal with Tuna, Anchovies Mustard & Aromatic Herbs Foam

Le Polpette £12

Crusty Meatballs, Sour Red Cabbage and Red Cabbage Mayo

Prawn Carpaccio £16

Red Prawns with Marinated Vegetables, Burrata Cream and Pomegranate

Autunno £10

Pumpkin Cream, Figs, Toasted Hazelnut and Crispy Pumpkin Skin

MAINS

secondi patti

Al Nero £19

Linguini, Black Squid Ink, Salmon Egg and Garlic Air

Risotto Rosa £18

Red Beetroot, Gorgonzola Cream, Candied Lemon

Il Raviolo £28

Ravioli with Genovese filling and Roasted Chestnuts with Truffle

L'Agnello £26

Boneless Lamb Rack, Winter Roasted Vegetables, Jus

Pork in the Woods £25

Pluma Di Cinta Senese, Roasted Winter Roots, Sweet Potato Cream

Il Guazzetto £19

Catch of the day, Red Fish Soup

Hot Winter Salad £15

Radicchio, Endive, Heritage Carrot and Pinenuts

SIDES

contorni

Triple Cooked Chips £5.5

Roasted New Potatoes £6.5

Tuscan Cabbage Cavolo Nero £5.5

Please inform your server for any allergies or dietary requirements. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. A discretionary 13.5% service charge will be added to your bill.