

FROM THE LAND – PLATES TO SHARE

BEEF SLIDERS - 3PCS

Brioche bun - Gruyère cheese - aged beef - bacon jam

€ 15

LAMB CROQUETTES - 3PCS

Tzatziki - ricotta salata - mint aioli

€ 15

PORK BOA BUNS - 3PCS

Pulled pork - pickled onion - pecorino

€ 15

SAFFRON AND ASPARAGUS ARANCINI (V) - 3PCS

Saffron - parmesan aioli

€ 14

BEEF TARTARE (TABLESIDE)

Grain mustard - cornichons - shallots - caper berries - shiitake cured egg yolk

€ 20

FROM THE SEA – PLATES TO SHARE

NEONATI FISH CAKES - 3PCS

Rosemary & garlic aioli - petite salad

€ 15

PRAWN TACOS - 3PCS

Tempura prawns - pico de gallo - crème fraîche - spicy guacamole

€ 15

CALAMARI FRITTI

Fried calamari - tartar sauce - lemon wedge

€ 20

OCTOPUS

Tomato & sweet pepper puree - roasted chickpeas - soft herbs

€ 20

MISTO DI CRUDI

Selection of raw carpaccio - Salmon - tuna - swordfish - red prawns - scallops

€ 25

STRACCIATELLA PRAWNS

Toasted brioche - whipped stracciatella - local prawns - truffle - pistachio dust

€ 20

GILLARDEU OYSTERS

Tequila & chilli dressing - lemon wedge

€ 6

SCALLOP CEVICHE

Passion fruit & yuzu dressing - pickled cucumber - physalis

€ 18

SALAD

TABLESIDE CEASER SALAD

Romaine lettuce - anchovies - egg yolk - dijon mustard - olive oil - lemon juice - chilli - thyme & garlic croutons

€ 16

PASTA & RISOTTO

Starter / Main

PEA & ASPARAGUS RISOTTO (V)

Prosecco - smoked goat cheese - soft herbs

€ 16/19

LINGUINE OCTOPUS

Octopus stew - tomato sauce - kalamata olives - soft herbs

€ 20/24

PACCHERI PORK

Pulled pork - pecorino - truffle oil

€ 18/22

SPAGHETTI VONGOLE

Clams - garlic - olive oil - parsley

€ 20/24

SPAGHETTI PRAWNS

Prawn bisque - cherry tomatoes - lemon & champagne butter - soft herbs

€ 20/24

CLASSIC CARBONARA - SERVED IN PECORINO WHEEL

Crispy guanciale - Pecorino Romano - egg yolks - cracked black pepper

€ 20/23

AGNOLOTTI VEAL

Veal osso bucco - veal jus - Pecorino Romano cream

€ 18/23

CARAMELLE CHÈVRE (V)

Pumpkin purée - sage emulsion - puffed pumpkin seeds

€ 16/19

MEAT & FLAME CHAR-GRILLED IN OUR JASPER OVEN

STONE BASS

Pecan crust - braised fennel - saffron veloute

€ 30

ARGENTINIAN RIB-EYE

Leek confit mashed potatoes - beef jus - crispy kale

€ 34

CONFIT DUCK LEG

Cauliflower purée - crispy shallots - raspberry jus

€ 26

VEAL FRENCH RACK

Guanciale mashed potatoes - confit leek - tarragon jus

€ 36

BEEF FILLET

Smoked mashed potatoes - wild mushroom jus - asparagus tips

€ 36

CATCH OF THE DAY

Freshly sourced fish (Please ask your server for today's selection)

Price on Request

EXTRA SIDES

• Crispy guanciale mashed potato

€ 6

• Side Salad (V)

€ 5

• Triple-cooked fries

€ 5

• Chargrilled broccolini, garlic & rosemary dressing , mixed nut gremolata (V)

€ 7