

POST

ASSAGGI

- Saffron & Taleggio arancini / 12
- Assorted olives, pickles, grissini / 9
- Fresh shucked oysters, white balsamic / 27 / 54
- San Daniele prosciutto & salami, focaccia / 19
- Sautéed mushrooms, guanciale, grilled bread / 12

IL PRIMO

- Fremantle octopus, tomato, pine nuts, paprika / 24
- House cured salmon, lemon infused XV oil, crème fraîche, warm brioche / 22
- Thinly sliced herb crusted beef, Parmesan Reggiano, capers / 22
- Beetroot carpaccio, cashew ricotta, toasted faro, pomegranate dressing / 19

PASTA / RISOTTO

- Ricotta gnocchi, gorgonzola, walnuts, sage / 27
- 'Martelli' spaghetti, king fish, garlic, XV oil, vermouth / 29
- Pappardelle, Wagin duck, porcini ragu / 32
- Casarecce, tomato, chilli, guanciale, Pecorino / 27
- Assorted mushroom Vialone Nano Risotto / 29

PESCE / CARNE

- Grilled organic chicken breast, green beans, romesco / 36
- Pan roasted market fish, broccolini, crushed potato, green olives, parsley / 39
- Eye fillet, green peppercorn sauce, potato purée, cavolo nero / 42
- Pork cotoletta, shaved cabbage salad, anchovy dressing / 37

INSALATA / VERDURA

- Shaved cabbage, kale, pear, mustard and cider dressing / 14
- Charred broccolini, preserved lemon, currants, almonds / 14
- Green leaf salad, De Soto sherry dressing / 12
- Fries & aioli / 9

DOLCE

- Warm apple & panettone pudding, vanilla bean ice cream / 14
- Tiramisu, Tuscan trifle of mascarpone, espresso coffee, zabaglione / 16
- Cassata, raspberry, nougat, Valrhona chocolate layered ice cream / 14
- Affogato (available with liqueurs) / 7

FROMAGGIO

- Halls Suzette — *wash rind cow's milk* / 12
- Marcel Petit Comte — *semi hard cloth bound, cow's milk* / 12
- Gorgonzola Piccante — *cow's milk wash rind blue* / 12
- Selection of two / 20 or three / 30 with condiments