

## ANTIPASTI

Olive di Nocellara...VG ..... 3.50 <i>Nocellara olives...187kcal</i>	
Pane ed Olio Extra vergine di oliva...VG ..... 3.85 <i>Bread and extra virgin olive oil...1261kcal</i>	
Fritto misto all'italiana...V ..... 11.50 <i>Italian croquettes and stuffed courgette flower...883kcal</i>	
Polpo alla piastra ..... 15.00 <i>Octopus, spicy pappà al pomodoro, capers and olives...270kcal</i>	
Carpaccio di gamberi rossi di Sicilia ..... 17.00 <i>Sicilian red prawns carpaccio and asparagus...147kcal</i>	
Purea di melanzane affumicate, pinzimonio e nocciole...VG..... 14.00 <i>Smoked aubergine purea, pinzimonio, hazelnuts...388kcal</i>	
Burrata d'Andria..... 12.75 <i>Puglian burrata camone tomato and green oil...456kcal</i>	
Carciofi brasati...VG ..... 13.50 <i>Braised artichokes, jerusalem artichoke pureé, peas and broad beans...131kcal</i>	
Calamari alla griglia ..... 14.50 <i>Grilled calamari, watercress pesto, chilli jam, Amalfi lemon...471kcal</i>	
Culatello, mozzarella di bufala e bruschetta al pomodoro ..... 14.50 <i>Culatello ham, buffalo mozzarella and tomato bruschetta...469kcal</i>	
Battuta di manzo..... 15.95 <i>Beef tartare, capers and Grana Padano Riserva cheese...322kcal</i>	

## PRIMI

Zuppa verde, pesto al basilico...V ..... 15.00 <i>Green soup, basil pesto...167kcal</i>	
Tagliatelle, ragù di agnello Gallese ..... 17.75 <i>Tagliatelle, Welsh lamb ragout, mint and pecorino...760kcal</i>	
Gnocchi alla Sorrentina...V ..... 15.00 <i>Gnocchi gratin with tomato, basil and mozzarella...634kcal</i>	
Tagliolini al granchio e limone di Amalfi ..... 28.50 <i>Tagliolini, Scottish crab, Amalfi lemon and fresh chilli...462kcal</i>	
Tortelli di ricotta e limone di Amalfi...V ..... 19.50 <i>Tortelli filled with ricotta cheese and Amalfi lemon...629kcal</i>	

## SECONDI

Zucchina ripiena...V ..... 16.00 <i>Round courgette filled with vegetables, Grana Padano fondue...552kcal</i>	
Fregola sarda piccante ..... 19.50 <i>Spicy fregola, mussels, peas and broad beans...300kcal</i>	
Filetto di cernia in guazzetto di frutti di mare..... 29.50 <i>Stone bass in seafood guazzetto...697kcal</i>	
Agnello Gallese, patate fondenti, carciofi e salsa verde ..... 32.50 <i>Rump of lamb, potatoes fondant, artichokes e salsa verde...606kcal</i>	
Tagliata di manzo ..... 36.00 <i>Beef sirloin steak, tomato, rocket and Grana Padano cheese...558kcal</i>	

## PINSA

Classic Roman style pizza, a lighter version of the contemporary pizza

Margherita...V...VG-R ..... 10.50 <i>Tomato, mozzarella, basil, Grana Padano cheese...1014kcal</i>	
Asparagi, fave e piselli...V ..... 14.50 <i>Mozzarella, asparagus, broad beans and peas...1013kcal</i>	
Gorgonzola, miele e 'nduja ..... 16.50 <i>Mozzarella, gorgonzola, honey and 'nduja...1278kcal</i>	
Funghi misti e salsiccia ..... 20.00 <i>Mozzarella, wild mushrooms and sausage...1120kcal</i>	
Amalfitana...V...VG-R ..... 19.00 <i>Buffalo mozzarella and torpedino tomato...1049kcal</i>	

## CONTORNI

Insalata di Tropea...VG ..... 5.50 <i>Rocket, watercress, onion, chilli and breadcrumbs...176kcal</i>	
Zucchini fritti...V ..... 7.50 <i>Deep fried zucchini...974kcal</i>	
Spinaci aglio e peperoncino...VG ..... 6.00 <i>Spinach, garlic and chilli...133kcal</i>	
Patate arrosto...V ..... 6.50 <i>Roast potatoes...488kcal</i>	

V:Vegetarian | VG:Vegan | R:On Request

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.PLEASE BE AWARE THAT TRACES OF ALLERGENS USED IN OUR KITCHEN MAY BE PRESENT

PLEASE NOTE THESE MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCE AVAILABILITY.

ADULTS NEED AROUND 2000KCAL A DAY

ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 13% SERVICE CHARGE WILL BE ADDED TO YOUR BILL