

# FIUME

## CICCHETTI

Olive di Nocellara (VG)  
*Nocellara olives 245kcal*  
4.50

Pane e Olio Extra Vergine di oliva (VG)  
*Italian bread, Puglian extra virgin olive oil 979kcal*  
5.00

Fiori di zucca  
*Deep fried stuffed courgette flower, ricotta & anchovy 158kcal*  
9.50

Arancini all' arrabbiata (V)  
*Spicy tomato arancini 807kcal*  
8.50

Bruschetta al pomodoro (VG)  
*Tomato & Basil Bruschetta 202kcal*  
7.00

## CONTORNI

Insalata mista con pomodoro (VG)  
*Mixed leaf salad, tomatoes 128kcal*  
6.50

Fagiolini all' uccelletto (VG)  
*Fine beans, shallot and tomato 223kcal*  
6.50

Spinaci (VG)  
*Spinach, garlic & chilli 312kcal*  
6.50

Patate arrosto (VG)  
*Roast potatoes, rosemary & garlic 319kcal*  
6.50

Ruola e parmigiano (V)  
*Rocket & Parmesan salad 206kcal*  
6.50

## ANTIPASTI

Gamberi alla griglia  
*Roasted prawn & salmoriglio dressing 245kcal*  
15.00

Fritto misto  
*Deep fried prawn, whitebait & calamari 520kcal*  
16.00

Vignarola(VG)  
*Butter lettuce, pea, artichoke, broad bean, asparagus & black olive salad 302kcal*  
14.00

Asparagi alla griglia (V)  
*Grilled asparagus, Grana Padano 112kcal*  
12.50

Burrata e ravanelli (V)  
*Burrata, radish & balsamic vinegar 424kcal*  
13.50

Polpette di vitello in salsa di pomodoro  
*Veal meatball & tomato sauce 391kcal*  
14.00

Culatello di Zibello, Bufala Campana, Carasau  
*Culatello cured ham, Buffalo Mozzarella, Carasau bread 633kcal*  
15.50

Vitello tonnato  
*Veal & tuna sauce 383kcal*  
15.50

## PRIMI

Zuppa Verde (VG)  
*Leek, potato, spinach, pea & broad bean soup 51kcal*  
14.00

Gnocchi alla sorrentina (V)  
*Oven baked gnocchi, tomato, mozzarella cheese & basil 645kcal*  
20.00

Orecchiette, guanciale e asparagi  
*Orecchiette, asparagus & pork cheek 753kcal*  
26.00

Tortelli con burrata e ricotta (V)  
*Burrata & ricotta cheese tortelli 839kcal*  
19.50

Fettuccina astice  
*Fettuccine, Canadian lobster, fresh chilli & datterini tomato 616kcal*  
37.00

Tagliolini allo "Scoglio"  
*Tagliolini, squid, mussels, prawns, chilli & parsley 683kcal*  
30.00

## SECONDI

Melanzana parmigiana (V)  
*Stuffed aubergine, tomato sauce, mozzarella & Grana Padano 606kcal*  
19.00

Filetto di merluzzo "Puttanesca"  
*Cod, tomato, caper, olive & anchovy 228kcal*  
29.50

Ombrina con caponata di melanzane  
*Grilled stone bass, aubergine caponata & balsamic vinegar 526kcal*  
29.50

Carrè di costolette di agnello, spinaci e patate  
*Lamb cutlet, spinach & roast potato 1023kcal*  
34.00

Tagliata di Manzo  
*28day aged sirloin steak, rocket, tomato & Grana Padano 543kcal*  
35.00

Costata di vitello Milanese  
*Fried veal cutlet Milanese style 1152kcal*  
37.50

## PINSA

CLASSIC ROMAN STYLE PIZZA,  
A LIGHTER VERSION OF THE  
CONTEMPORARY PIZZA

Garlic Pinsa (V)(VG-R)  
*Garlic, butter & Grana Padano 1223kcal*  
12.00

Margherita (V)(VG-R)  
*Tomato, mozzarella, basil 1317kcal*  
17.00

Calabrese  
*Tomato, mozzarella, spianata Calabrese, 'nduja & wild rocket 1563kcal*  
21.50

Funghi Misti (V)(VG-R)  
*Mozzarella & wild mushrooms 1309kcal*  
22.00

Acciughe & Olive  
*Tomato, anchovy & black olive 1155kcal*  
21.50

V:VEGETARIAN | VG:VEGAN | R:ON REQUEST

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill.