

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 ravenelli (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

DOLCI

Marsala Tiramisù (V)
400kcal
7.50

Caprese Chocolate Cake (V)
Chocolate sauce, vanilla ice cream 939kcal
8.00

Raspberry Panna Cotta
Raspberry sauce 369kcal
7.50

Sorbetti (VG) Apple, Mixed berry, Lemon
Gelati (V) Vanilla, Chocolate 301kcal
3.00 per scoop

Babà al Limoncello (V)
Vanilla mascarpone cream 438kcal
8.50

Cheese Gorgonzola Dolce (V)
Walnuts 383kcal
9.00

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.