

FIUME

BY

SARTORIA

Celebration Menu £30 2 COURSES | £35 3 COURSES
INCLUDES A COMPLIMENTARY GLASS OF PROSECCO

ANTIPASTI

Burrata, Datterino e Basilico

Puglian burrata, red and yellow datterino tomatoes, basil

Calamari Fritti

Crispy squid, chilli jam

Zuppa (v)

Pumpkin & mushroom soup

SECONDI

Pinsa San Daniele e Rucola +£5 supp.

San Daniele ham & rocket over melted fior di latte

Rigatoni alla Carbonara

Rigatoni tossed in a silky egg yolk sauce, crispy pork cheek & aged pecorino

Peperoni Ripieni (v)

Oven-roasted bell pepper filled with seasoned vegetables

Pinsa Tonno e Cipolla (v)

Tomato sauce, fior di latte, tuna, red onion, basil

DOLCI

Babà al Limoncello (v)

Vanilla mascarpone cream

Marsala Tiramisù

Classic tiramisù, Marsala

Torta al Cioccolato (vg)

Vegan chocolate cake, blood orange sorbet

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request

All prices include VAT at the current rate. A discretionary 14.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.