



Antipasti

Animelle alla Griglia R145

Grilled veal sweetbreads served on bruschetta with a mixed baby leaf salad & salsa verde

Insalata di Cesare R155

Romaine lettuce topped with white anchovies, grilled pancetta, boiled egg, shaved parmesan & garlic bruschetta

Midollo di Bue R135

Oven-roasted marrow bones, served with parsley, red onion and caper salad & bruschetta

Frittelle di Pesce R155

Crumbed line fish & prawn fish cakes, served with mixed baby leaves, & a basil mayonnaise

Pasta e Secondi

Tortelli di Barbabietola R235

Fresh pasta parcels filled with pancetta, leeks, walnuts & ricotta, topped with parmesan & a walnut & sage butter

Spaghetti alle Vongole R245

Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine

Risotto ai Funghi e Tartufo R245

Carnaroli rice with wild mushrooms, topped with wild rocket, a touch of truffle paste & parmesan

Tagliolini Animelle R245

Thin pasta with wild mushrooms, fresh herbs, garden peas, cognac, a little cream & parmesan, topped with crumbed veal sweetbreads

Cremagliera di Vitello R275

Roasted rack of veal served with butternut and sweet potato puree, tender stem broccoli & baby tomatoes

Costolette d'Agnello R285

Herb-rubbed free-range lamb cutlets grilled M/R, served with tender stem broccoli, roast butternut and potato wedges



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