



Antipasti

Fegatini con Bruschetta R155

Free range chicken livers with onion, garlic, sage, brandy, chilli & tomato served on bruschetta

Carpaccio ai Funghi e Rucola R165

Lightly grilled king oyster mushrooms, marinated with lemon and truffle paste, topped with fresh rocket & parmesan shavings

Midollo di Bue R135

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

Vitello Tonnato R175

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

Tortelli di Barbabietola R245

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

Conchiglie Rigate con Verdure e Ricotta R225

Artisanal small shell pasta, tossed with mushrooms, spinach, peas & ricotta, topped with grated parmesan

Risotto di Gamberoni e Zucchini R275

Carnaroli rice with leeks, prawns, baby marrow & grated parmesan

Paccheri Puttanesca con Pesce R255

Artisanal large tube pasta tossed with anchovies, capers, touch of chilli, garlic, olives, tomato & fresh linefish

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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