

WOOD OVEN

Bruschetta caponata, smoked burrata & basil

GLUTEN – DAIRY – GARLIC – may contain traces of nuts,

Pizzetta, tomato, baby spinach, fresh goat cheese & pinenut

GLUTEN – DAIRY – NUTS

Pizzetta, mozzarella, sprouting broccoli & nduja

GLUTEN – DAIRY – CHILLI – GARLIC

Piadina, Parma ham, stracchino & rocket

GLUTEN – DAIRY

Spianata, aubergine, smoked pancetta, ricotta

GLUTEN – DAIRY

FRITTI

Zucchini

GLUTEN – DAIRY – SOY – traces of crustaceans, eggs, fish

Italian artichokes, aioli

GLUTEN – EGGS – MUSTARD – GARLIC – SOY – traces of fish, crustaceans, dairy

Calamari, lemon

GLUTEN – MOLLUSCS – SOY – traces of crustaceans, dairy, eggs, fish

Soft shell crab, red chilli, parsley sauce

GLUTEN – CRUSTACEANS – SOY – MUSTARD – traces of fish, eggs, dairy

Asparagus, truffle mayo

GLUTEN – SOY – EGG – MUSTARD – traces of dairy, fish, crustaceans

Polpettine, spicy tomato and basil

GLUTEN – SOY – EGG – GARLIC – CELERY – DAIRY – traces of crustaceans, fish

Fritto Misto

GLUTEN – SOY – FISH – MOLLUSCS – CRUSTACEANS – traces of dairy, eggs

COUNTER & SALAD

SUMMER vegetables salad

GARLIC – SULPHITES

Avocado, parmesan, radish & baby gem salad

DAIRY

Wild mushroom, endive, quail eggs & truffle salad

EGGS – SULPHITES – GARLIC – CHILLI – SOY

Tuna tartare, chilli, lime e rocket

FISH – CHILLI

Devon crab, asparagus, peas & yoghurt dressing

SHELLFISH – DAIRY

Burrata, heritage tomato and basil

DAIRY

Wild boar salsiccia from Umbria

Bresaola, parmesan & lemon

DAIRY

Seared beef carpaccio, pickled artichokes & pecorino

DAIRY – GARLIC – CHILLI – SULPHITES

Parma ham, aged 24 months

Octopus, chickpeas puree, fennel capers & chilli

FISH – CELERY – GARLIC – CHILLI

Pecorino Gran Riserva, aged 1 year, 100%ewe milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Testun al Barolo, cow's cheese aged in Barolo grapes

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Robiola Rocchetta, blend of ewe, goat & cow milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Gorgonzola, 90days 100% cow milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Camembert di bufala, 100% buffalo milk

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Selection of cured meats

NUTS

Selection of cheeses

DAIRY – CELERY – (MUSTARD – NUTS – SULPHITES – only in cugnà)

Gran selection of meats & cheeses

DAIRY – NUTS

PASTA & SOUP

Pea soup, smoked ricotta

CELERY – DAIRY

Crab ravioli, tomato & basil

GLUTEN – EGGS – CRUSTACEANS – DAIRY – CELERY – GARLIC

Buffalo ricotta ravioli, black truffle

GLUTEN – EGGS – DAIRY – CELERY

Maccheroni, rabbit ragout, taggiasca olives & thyme

GLUTEN – EGGS – CELERY – SULPHITES – DAIRY – GARLIC

Paccheri, prawns, Sicilian aubergine & almonds

GLUTEN – EGGS – CELERY – SHELLFISH – GARLIC – CHILLI – NUTS

GRILLED & BAKED

Aubergine parmigiana

GLUTEN – DAIRY – CELERY – SOY

Gratinated scallops, Venetian style

GLUTEN – CRUSTACEANS – SULPHITES – MUSTARD – CHILLI

Baby chicken, roasted potatoes, chilli

GARLIC – CHILLI – CELERY & SULPHITES only in jus

Lamb chops, Sicilian cous cous, gremolata

GLUTEN – GARLIC – CHILLI

Veal saltimbocca, sage, rainbow chard & jus

GLUTEN – CELERY – DAIRY – GARLIC – SULPHITES

Roasted halibut, wild mushrooms, potato & salmoriglio

FISH – GARLIC – CHILLI – DAIRY

Cod, clams, samphire brodetto, oregano

FISH – SHELLFISH – GARLIC – CHILLI – SULPHITES – CELERY

LARGE TO SHARE

Hand cut tagliolini, asparagus & black truffle

GLUTEN – EGGS – DAIRY – CELERY

Lobster linguine, garlic & chilli

GLUTEN – CELERY – SULPHITES – CRUSTACEANS – GARLIC – CHILLI

Char grilled whole wild sea bass, salsa verde

FISH – (MUSTARD, GLUTEN, SOY only in salsa verde)

Rib of beef 500g, aged 31 days, rosemary and garlic

CELERY – SULPHITES only in jus

SIDES

Spinach, Parmesan

DAIRY

Roasted potatoes

GARLIC

Sprouting broccoli

GARLIC – CHILLI

DESSERT

TOZI affogato

DAIRY – EGGS – NUTS

Pistachio tiramisù

GLUTEN – DAIRY – NUTS – EGGS

Pannacotta, black cherries, honey croccante

DAIRY – SULPHITES – GLUTEN

Plum crostata, vanilla ice cream

GLUTEN – EGGS – DAIRY – NUTS

White chocolate & raspberry sfogliata

GLUTEN – DAIRY – EGGS – NUTS

Selection of ice creams and sorbet

EGGS – NUTS – DAIRY

Cheeses from the Alps, walnut bread, pear Cugna

DAIRY – GLUTEN – CELERY – MUSTARD – NUTS – SULPHITES

If you suffer from any allergies or food intolerance please inform your server