



STARTERS

Marinated Angus Carpaccio
Spring onions, capers, extra virgin olive oil 12
€16

Roasted Bell Pepper Carpaccio
Cantabrian anchovies, capers, basil 4
€14

Chicken Liver Toast
Pear mostarda, grilled sourdough bread 1,7,10,12
€12

Prawn Tartare
Beurre blanc, lime, chervil oil 2,7
€18

Stuffed Tomato
Whipped buffalo ricotta, fresh herbs, crispy breadcrumbs 1,7
€12

FIRST COURSES

Rigatoni alla Carbonara
Finished tableside, guanciale, pecorino, egg yolk 1,3,7,12
€20

Semolina Gnocchi au Gratin
Aged pecorino, black truffle, burnt butter 1,3,7
€20

Cacio e Pepe Risotto
Lime zest, sautéed scampi 2,7,12
€24

Spaghettone alla Pizzaiola
Slow-cooked tomato, oregano, capers, Gaeta olives 1
€18

Bucatini Amatriciana in Bianco
Guanciale, white wine, pecorino, onions 1,7,12
€18

To consult the allergen information,
please scan the QR code.



Our fish, tea, coffee and herbal infusions come from sustainable
sources to ensure freshness and respect for the environment.

MAIN COURSES

Grilled Cuttlefish
Crushed courgette, capers, olives 14
€24

Guinea Fowl Leg
Roasted sweet pepper, aioli, pan jus 1,7,9,12
€26

Scottadito
Grilled lamb cutlets, shallot confit, brown fond 9,12
€26

Squid au Gratin
Lemon breadcrumbs, braised chicory 1,14
€22

Seasonal Vegetables Tempura
House tartar sauce 1,3
€18

SIDES

€10

Roasted Potatoes 7

Mashed Potatoes 7,9

Sautéed Chicory

Grilled Escarole

