

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	5
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
PANE FRESCO (v)	6
House baked fresh bread accompanied with oil's and tomato spread	
PANE ALL' AGLIO E POMODORO (v)	7
Garlic pizza bread with herby tomato sauce	
PANE ALL' AGLIO E FORMAGGIO (v)	7
Garlic pizza bread with mozzarella cheese	
FOCACCIA ALLA SASSO (v)	10
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese	
BRUSCHETTA CLASSICA (v)	6
Toasted bread with fresh tomatoes, red onions & basil	
ANTIPASTO PER DUE	13pp
(SHARING PLATTER MINIMUM FOR 2 PERSONS) Finest Italian cured meats (Parma ham, Bresaola, Coppa, salami Milano, Mortadella with pistachio), fresh tomato & buffalo mozzarella, pickled vegetables, marinated mushrooms, wild rocket, parmesan cheese & focaccia bread	

PRIMI PIATTI

FEGATINI DI POLLO	13
Chicken livers cooked with shallots, grapes & Marsala wine, served over garlic crostone	
ZUPPA DEL GIORNO	7
Daily made fresh soup with garlic croutons	
PATÉ ALLA CIBO	12
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by spiced plum & apple jam, toasted bread	
ARANCINI CON TARTUFO (v)	12
Fried porcini mushroom & truffle rice croquettes, truffle & parmesan aioli	
CAPELANTE	14
Pan seared fresh scallops, saffron and potato velouté, ham crumbs	
CARPACCIO DI TONNO	14
Thinly sliced raw tuna, marinated shallots, apricots, avocado mayo and chilli oil	
GAMBERONI PICCANTI	13
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
BURRATA (v)	12
Creamy Burrata cheese, roasted squash puree & seeds, heirloom tomato garnish	
TARTARE DI MANZO	15
Hand diced prime raw beef fillet bound with shallots, caper berries, organic egg yolk & Dijon mustard aioli, focaccia crisp and little gem	
FRITTO MISTO	15
Deep fried squid, king prawns, scallops in spicy dust, served with saffron & lemon aioli	
COSTINE DI MAIALE	12
Slow braised pork ribs, glazed in fruity "Sasso" barbecue sauce	

INSALATE

INSALATA CAESAR	16
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	18
Seared fresh tuna, served over a quinoa salad with confit cherry tomatoes, fine beans, Kalamata olives, potato crisps, citrus & mustard dressing	
INSALATA DI MANZO	18
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
INSALATA CAPRESE (v)	14
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
INSALATA CON FORMAGGIO DI CAPRA (v)	15
Grilled goats milk cheese, beetroot & wild rocket salad, candied walnuts, black garlic & balsamic dressing	

PASTA E RISOTTO

TAGLIATELLE SALMONE	16
Egg pasta ribbons with smoked salmon, onions, garden peas, dill cream and cherry tomatoes	
RAVIOLI AL TARTUFO (v)	16
Egg pasta parcels filled with porcini mushrooms, truffles and buffalo ricotta cheese, in a light truffle cream and parmesan crisp	
GNOCCHI BARBABIETOLE (v)	16
Potato and beetroot dumplings, red onions and creamy goats milk cheese, roasted walnuts	
SPAGHETTI CARBONARA	14
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and a touch of cream	
RAVIOLI ALLO STRACOTTO	17
Egg pasta parcels filled with slow braised beef ragu, Marsala wine & ragu sauce, glazed burrata cheese	
RAVIOLI ALL' ARAGOSTA	19
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
RISOTTO AI FRUTTI DI MARE	17
Arborio rice with chilli, garlic, mussels, squid, king prawns and cherry tomatoes in saffron bisque	
LINGUINE CON ARAGOSTA & GAMBERI	32
Linguine pasta with lobster and king prawns in a rich bisque with spiced cherry tomatoes and a dash of vodka	
TAGLIATELLE CON GAMBERI	18
Egg pasta ribbons with butterflied king prawns, garlic, chilli butter and cherry tomato sauce	
LASAGNA AL FORNO	15
Baked layers of egg pasta with slow cooked beef ragu, bechamel, tomato & mozzarella cheese	
SPAGHETTI BOLOGNESE	14
Spaghetti with slow cooked classic beef ragu	
LINGUINE CON SPIGOLA	18
Linguine with sea bass strips, chilli & garlic butter, white wine, cherry tomatoes & herby pangrattato	

PIZZA

MARGARITA (v)	14
Pizza with tomato sauce, mozzarella cheese & fresh basil	
CAPRESE (v)	15
Pizza with herby tomato sauce, buffalo mozzarella cheese, heritage tomatoes, wild rocket and basil oil	
PARMA E BURRATA	16
Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & cured ham	
DIAVOLA	15
Pizza with tomato sauce, mozzarella cheese, spicy Calabrese and Nduja sausages, pickled chilli	
MARE	16
Pizza with tomato sauce, parmesan cheese, king prawns, smoked salmon, samphire grass, lemon & dill oil	
TARTUFO E BRESAOLA	17
Pizza with mozzarella and buffalo ricotta cheese, black truffles and Bresaola	
EXTRA TOPPINGS (each)	3
Salami Milano / Peperoni / Nduja / Roasted ham Parma ham / Chicken / Anchovies / Tuna chunks Prawns / Smoked salmon	
Olives / Artichokes / Capers / Sweetcorn Sun blushed tomatoes / Mushrooms / Peppers / Red onions	2.5

SECONDO DI PESCE

SOGLIOLA DI DOVER	38
Roasted Dover sole, sauteed new potatoes, lemon & butter asparagus	
ORATA AL SALE	32
Whole sea bream baked in salt crust with fennel and lemon, accompanied with lyonnaise potatoes, olive & herb salsa	
TONNO	26
Seared tuna served with spicy cherry tomato and lentil cassoulet	
SALMONE	24
Fresh salmon baked with cauliflower pesto, saffron & potato purée, samphire grass	
IPPOGLOSSO	28
Roasted halibut, champagne & chilli beurre Blanc, vegetable bouquet	
BRANZINO	25
Pan roasted sea bass fillets, garlic spinach and olive & herb salsa	

CONTORNI

PATATE FRITTE (v)	5
Hand cut chips	
PISELLI	5
Garden peas with onions, cream and pancetta	
PATATE NOVELLE (v)	5
Sautéed new potatoes	
PURÈ DI PATATE CON TARTUFO (v)	5
Creamy mashed potatoes with truffle	
ZUCCHINE FRITTE (v)	5
Deep fried courgettes in semolina	
BROCCOLETTI (v)	5
Tenderstem broccoli with chilli & garlic	

SECONDI DI CARNE

POLLO CON FUNGHI E TARTUFO	23
Corn fed chicken fillet, porcini mushroom and truffle cream	
POLLO PAILLARD	22
Grilled chicken escalope, fried beetroot gnocchi and goats milk cheese, salad, raspberry & mustard dressing	
VITELLO ALLA MILANESE	25
Pan fried veal escalope in egg and breadcrumbs, served with spaghetti in tomato & herb sauce	
SCALOPINE DI VITELLO AI FUNGHI	25
Pan seared milk fed veal escalope, mushroom and grain mustard cream	
FILETTO ROSSINI	33
Pan roasted prime beef fillet, duck liver & fois grass parfait, potato rosti, rich madeira and truffle jus	
FEGATO ALLA VENEZIANA	23
Pan seared veal liver strips with onions, sage butter and white wine, served over mashed potatoes	

FROM THE GRILL

ALL OUR CUTS CHARCOAL GRILLED TO YOUR LIKING AND GARNISHED WITH TOMATO & RED ONION SALAD & CHOICE OF SAUCE

FILLET STEAK (10 oz)	31
28 Days matured prime beef fillet	
RIB EYE STEAK (10 oz)	29
28 Days matured prime beef rib eye	
LAMB CUTLETS	27
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (20 oz)	33
Served with hand cut chips	
VEAL CUTLET	34
Served with hand cut chips	
SAUCES (each)	2.5
Peppercorn sauce / Red wine sauce Mushroom cream sauce / Béarnaise sauce	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	32 pp
Grilled tuna, halibut, sea bass fillet and salmon, garnished with tender stem broccoli, circle potato chips and saffron aioli	
CHATEAUBRIAND (20 oz)	34 pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	

SPINACI (v)	5
Spinach with garlic butter	
ASPARAGI (v)	5
Grilled asparagus with lemon	
INSALATA RUCOLA (v)	6
Wild rocket with parmesan cheese & balsamic glaze	
INSALATA MISTA (v)	5
Mixed Italian salad	
INSALATA POMODORI (v)	6
Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	