

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	7
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
PANE ALL' AGLIO E POMODORO (v)	11
Garlic pizza bread with herby tomato sauce	
PANE ALL' AGLIO E FORMAGGIO (v)	11
Garlic pizza bread with mozzarella cheese	
FOCACCIA ALLA CIBO (v)	14
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese	
OSTRICHE	20
Six fresh oysters accompanied by sherry vinegar with shallots and chilli	
ANTIPASTO ALLA CIBO	34
(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

ZUPPA DEL GIORNO	9
Daily made fresh soup with garlic croutons	
PATÉ ALLA CIBO	18
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by spiced plum & apple jam, toasted brioche	
ARANCINI CON TARTUFO(v)	15
Fried porcini mushroom & truffle rice croquettes, truffle & parmesan aioli	
CAPELANTE	18
Pan seared fresh scallops, saffron and potato velouté, ham crumbs	
CARPACCIO DI TONNO	18
Thinly sliced raw tuna, marinated shallots, apricots, avocado mayo and chilli oil	
GAMBERONI PICCANTI	17
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
BURRATA(v)	15
Creamy Burrata cheese, roasted squash puree & seeds, heirloom tomato garnish	
TARTARE DI MANZO	20
Hand diced prime raw beef fillet bound with shallots, caper berries, organic egg yolk & Dijon mustard aioli, focaccia crisp and little gem	
FRITTO MISTO	20
Deep fried squid, king prawns, scallops in spicy dust, served with saffron & lemon aioli	

INSALATE

INSALATA CAESAR	18
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	22
Seared fresh tuna, served over a quinoa salad with confit cherry tomatoes, fine beans, Kalamata olives, potato crisps, citrus & mustard dressing	
INSALATA DI MANZO	23
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
INSALATA CAPRESE (v)	17
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
INSALATA CON FORMAGGIO DI CAPRA(v)	18
Grilled goats milk cheese, beetroot & wild rocket salad, candied walnuts, black garlic & balsamic dressing	

PASTA E RISOTTO

RAVIOLI AL TARTUFO (v)	20
Egg pasta parcels filled with porcini mushrooms, truffles and buffalo ricotta cheese, in a light truffle cream and parmesan crisp	
GNOCCHI BARBABIETOLE (v)	20
Potato and beetroot dumplings, red onions and creamy goats milk cheese, roasted walnuts	
SPAGHETTI ALLA CARBONARA	19
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and a touch of cream	
RAVIOLI ALLO STRACOTTO	22
Egg pasta parcels filled with slow braised beef ragu, Marsala wine & ragu sauce, glazed burrata cheese	
RAVIOLI ALL' ARAGOSTA	23
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
RISOTTO AI FRUTTI DI MARE	24
Arborio rice with chilli, garlic, mussels, squid, king prawns and cherry tomatoes in saffron bisque	
LINGUINE CON ARAGOSTA & GAMBERI	36
Linguine pasta with lobster and king prawns in a rich bisque with spiced cherry tomatoes and a dash of vodka	
TAGLIATELLE CON GAMBERI	22
Egg pasta ribbons with butterflied king prawns, garlic, chilli butter and cherry tomato sauce	
LINGUINE CON SPIGOLA	22
Linguine with sea bass strips, chilli & garlic butter, white wine, cherry tomatoes & herby pangrattato	

PIZZA

CAPRESE (v)	18
Pizza with herby tomato sauce, buffalo mozzarella cheese, heritage tomatoes, wild rocket and basil oil	
PARMA E BURRATA	21
Pizza with tomato sauce, sweet cherry tomatoes, creamy Burrata cheese, wild rocket & cured ham	
DIAVOLA	18
Pizza with tomato sauce, mozzarella cheese, spicy Calabrese and Nduja sausages, pickled chilli	
MARE	21
Pizza with tomato sauce, parmesan cheese, king prawns, smoked salmon, samphire grass, lemon & dill oil	
TARTUFO E BRESAOLA	22
Pizza with mozzarella and buffalo ricotta cheese, black truffles and Bresaola	
EXTRA TOPPINGS (each)	
Salami Milano / Peperoni / Nduja / Roasted ham	3
Parma ham / Chicken / Anchovies / Tuna chunks	
Prawns / Smoked salmon	
Olives / Artichokes / Capers / Sweetcorn	2.5
Sun blushed tomatoes / Mushrooms / Peppers / Red onions	

SECONDO DI PESCE

SOGLIOLA DI DOVER	45
Roasted Dover sole, sautéed new potatoes, lemon & butter asparagus	
BRANZINO AL SALE	40
Whole sea bass baked in salt crust with fennel and lemon, accompanied with lyonnaise potatoes, olive & herb salsa	
TONNO	32
Seared tuna served with spicy cherry tomato and lentil cassoulet	
SALMONE	30
Fresh salmon baked with cauliflower pesto, saffron & potato purée, samphire grass	
IPPOGLOSSO	33
Roasted halibut, champagne & chilli beurre Blanc, vegetable bouquet	
ARAGOSTA ARROSTO	HALF 34 WHOLE 65
Fresh lobster roasted with chilli and garlic butter, garnished by circle potato chips, saffron & lemon aioli	

CONTORNI

PATATE FRITTE (v)	5
Hand cut chips	
PISELLI	7
Garden peas with onions, cream and pancetta	
PATATE NOVELLE (v)	6
Sautéed new potatoes	
PURÈ DI PATATE CON TARTUFO (v)	6
Creamy mashed potatoes with truffle	
ZUCCHINE FRITTE (v)	6
Deep fried courgettes in semolina	
BROCCOLETTI (v)	6
Tenderstem broccoli with chilli & garlic	
SPINACI (v)	6
Spinach with garlic butter	

SECONDI DI CARNE

POLLO CON FUNGHI E TARTUFO	30
Corn fed chicken fillet, porcini mushroom and truffle cream	
POLLO PAILLARD	30
Grilled chicken escalope, fried beetroot gnocchi and goats milk cheese, salad, raspberry & mustard dressing	
COSTOLETTA DI VITELLO ALLA MILANESE	40
Breaded veal cutlet, fried organic egg with anchovies, capers and hand cut chips	
SCALOPINE DI VITELLO	30
Pan seared milk fed veal escalope, mushroom and grain mustard cream	
FILETTO ROSSINI	42
Pan roasted prime beef fillet, duck liver & fois grass parfait, potato rosti, rich madeira and truffle jus	
FEGATO ALLA VENEZIANA	28
Pan seared veal liver strips with onions, sage butter and white wine, served over mashed potatoes	
ANATRA	30
Roasted duck fillet, truffled potato purée, plum & ginger sauce	

FROM THE GRILL

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

FILLET STEAK (10 oz)	34
28 Days matured prime beef fillet	
RIB EYE STEAK (10 oz)	32
28 Days matured prime beef rib eye	
LAMB CUTLETS	30
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (20 oz)	37
Served with hand cut chips	
VEAL CUTLET	38
Served with hand cut chips	
SAUCES (each)	3.5
Peppercorn sauce / Red wine sauce	
Mushroom cream sauce / Béarnaise sauce	

SHARING CUTS (MINIMUM FOR 2)

TOMAHAWK (42oz)	44pp
Bone in prime beef rib eye, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
GRILLED FISH PLATTER	40pp
Grilled tuna, halibut, sea bass fillet and salmon, garnished with tender stem broccoli, circle potato chips and saffron aioli	
CHATEAUBRIAND (20 oz)	42pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	
MIXED SHELLFISH PLATTER	60pp
Lobster roasted with chilli butter, scallops seared with garlic cherry tomatoes, king prawns poached in champagne & lime butter, oysters baked with spinach & parmesan, fried calamari. Accompanied by tender stem broccoli and circle chips	

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