

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	6
Marinated olives, foccacia bread, extra virgin olive oil & balsamic vinegar	
PANE ALL' AGLIO E POMODORO (v)	8
Garlic pizza bread with herby tomato sauce	
PANE ALL' AGLIO E FORMAGGIO (v)	8
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)	7
Toasted bread with fresh tomatoes, red onions & basil	
ANTIPASTO ALLA SASSO	28
(SHARING PLATTER MINIMUM FOR 2 PERSONS)	
Finest Italian cured meats (Prosciutto crudo, Bresaola, Coppa, salami Milano, Mortadella with pistachio), pickled vegetables, fresh tomato & buffalo mozzarella, wild rocket, marinated mushrooms, parmesan cheese & foccacia bread	

PRIMI PIATTI

ZUPPA DEL GIORNO	7
Daily made fresh soup with garlic croutons	
PROSCIUTTO CRUDO	14
Italian cured ham, asparagus tips, blueberries, parmesan shavings and wild rocket garnish	
PATÉ ALLA SASSO	13
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by peach and pear jam, toasted bread	
ARANCINI CON SCAMORZA (v)	13
Saffron and scamorza cheese rice croquettes, truffle & parmesan aioli	
BURRATA (v)	13
Creamy burrata cheese, plump peach & heritage tomatoes, and balsamic pearls	
CAPELANTE	15
Seared fresh scallops, champagne butter sauce with spring onions and cherry tomatoes, bread crisps	
CARPACCIO DI MANZO	16
Thinly sliced prime beef fillet (raw), truffle and parmesan aioli, ciabatta & parmesan crackers, wild rocket garnish	
GAMBERONI PICCANTI	14
King prawns cooked in white wine, chilli, lime & garlic butter, served with grilled bread	
CEVICHE DI SALMONE	15
Fresh salmon slices marinated with white balsamic, fresh herbs and chilli, garnished by avocado puree and baby gem	
CALAMARI FRITTI	13
Deep fried squid with roasted garlic and lemon aioli	
COSTINE DI MAIALE	13
Slow braised pork ribs, glazed in fruity "SASSO" barbecue sauce	
INSALATA CAPRESE (v)	14
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	

INSALATE

INSALATA CAESAR	16
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	18
Seared tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing	
INSALATA DI MANZO	18
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	
INSALATA CAPRA (v)	16
Grilled goats' cheese, wild rocket salad with roasted sweet potatoes, beetroots, cashew nuts, pomegranate seed & balsamic dressing	
INSALATA SALMONE	17
Grilled fresh salmon, mixed salad with roasted sweet potatoes, feta cheese, avocado, fresh berries and almonds. Finished with a honey and grain mustard dressing	

PASTA E RISOTTO

TAGLIATELLE SALMONE	17
Egg pasta ribbons with smoked salmon, onions, garden peas, dill cream and cherry tomatoes	
SPAGHETTI CARBONARA	15
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and cream	
RAVIOLI ALL' ARAGOSTA	19
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
PENNE PICCANTI	17
Pasta tubes with spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes and fresh basil	
LINGUINE AI FRUTTI DI MARE	18
Linguine with mussels, squid, king prawns in a spicy tomato sauce with fresh herbs	
TAGLIATELLE CON GAMBERI	18
Egg pasta ribbons with butterflied king prawns, garlic, chilli butter and cherry tomato sauce	
PENNE ALLA NORMA (v)	16
Pasta tubes in slow cooked tomato sauce aubergines with chilli, garlic and fresh mint, sprinkled with ricotta salata cheese	
SPAGHETTI CON VONGOLE E SPIGOLA	18
Spaghetti with chilli & garlic butter, fresh clams, sea bass strips and white wine. Finished with herb and lemon pangrattato	
SPAGHETTI BOLOGNESE	15
Spaghetti with slow cooked beef ragu	
PENNE CON POLLO	17
Pasta tubes with chicken, creamy sauce with bell peppers and smoked scamorza cheese	
LASAGNA AL FORNO	16
Baked layers of egg pasta with slow cooked beef ragu, bechamel, tomato & mozzarella cheese	
RISOTTO CON PISELLI E CAPELANTE FRITTI	18
Arborio risotto with minted spring pea puree and parmesan, garnished with fresh scallops in batter	

PIZZA

BURRATA E 'NDUJA	18
Tomato sauce, mozzarella and creamy burrata cheese, Nduja salami, fresh chillies and spiced hot honey	
ROTOCOLATA ALLA CAPRESE (v)	17
Rolled pizza with sun blushed tomatoes, buffalo mozzarella cheese, wild rocket and basil oil	
DIAVOLA	17
Tomato sauce, mozzarella cheese, spicy Calabrese and Nduja salami	
PANCETTA DI TACCHINO	16
Creamy parmesan & egg sauce, mozzarella cheese, turkey bacon and mushrooms	
PROSCIUTTO & RUCOLA	16
Mozzarella cheese, wild rocket, cured ham, parmesan cheese	
SALMONE	17
Mozzarella cheese, wild rocket, cold smoked salmon and capers	
EXTRA TOPPINGS (each)	3
Salami Milano / Salami piccante / 'Nduja / Roasted ham Parma ham / Chicken / Anchovies / Tuna Chunks Prawns / Smoked Salmon / Turkey bacon	
Olives / Artichokes / Capers / Sweetcorn Sun blushed tomatoes / Mushrooms / Red onions	
	2.5

SECONDI DI PESCE

SOGLIOLA DI DOVER	40
Roasted Dover sole, sauteed new potatoes, lemon & buttered asparagus	
TONNO	27
Seared tuna, Sicilian vegetable caponata with olives and capers in tomato agrodolce sauce	
SALMONE	26
Fresh salmon roasted with spring pea pesto, Datterini tomato and basil puree	
IPPOGLOSSO	28
Roasted halibut, champagne and citrus beurre, grilled asparagus	
BRANZINO	27
Roasted sea bass fillets, lemon spinach and salsa verde	
CODA DI ROSPO	26
Monkfish roasted with fennel, creamy lobster bisque	

CONTORNI

PATATE FRITTE (v)	5
Hand cut chips	
PATATE NOVELLE (v)	5.5
Sauted new potatoes	
PATATE PARMENTIER CON MIELE (v)	5.5
Parmentier potatoes with hot honey	
PISELLI	5.5
Garden peas with onions and pancetta	
ZUCCHINE FRITTE (v)	5.5
Deep fried courgettes in semolina	

SECONDI DI CARNE

POLLO ALLA TOSCANA	24
Pan roasted corn fed chicken fillet, creamy sauce with lemon, spinach and cherry tomatoes	
POLLO PAILLARD	24
Grilled chicken escalope, grilled avocado & tomatoes, sea salt, honey and grain mustard dressing	
VITELLO ALLA MILANESE	26
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
VITELLO AL LIMONE	26
Veal escalope pan seared with lemon butter, white wine, capers and spinach	
FEGATO ALLA VENEZIANA	24
Pan seared veal liver with onions, sage butter and white wine, fondant potato garnish	
CORONA D'AGNELLO	30
Roasted spring lamb loin on the bone, pistachio and herb crust, rich red wine and redcurrant jus, fondant potato garnish	

FROM THE GRILL

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

FILLET STEAK (10 oz)	32
28 Days matured prime beef fillet	
RIB EYE STEAK (10 oz)	30
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	
SAUCES (each)	2.5
Peppercorn sauce/ Red wine sauce Mushroom cream sauce / Port & blue cheese sauce	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	34pp
Grilled tuna, halibut, sea bass fillet and salmon. Garnished with tender stem broccoli, Parmentier potatoes and roasted garlic and lemon aioli	
CHATEAUBRIAND (20 oz)	36pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	

SPINACI (v)	5.5
Spinach with garlic butter	
INSALATA RUCOLA (v)	6.5
Wild rocket with parmesan cheese & balsamic glaze	
INSALATA MISTA (v)	5.5
Mixed Italian salad	
INSALATA POMODORI (v)	6.5
Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	
BROCCOLETTI (v)	5.5
Tenderstem broccoli with chilli & garlic	