all day
SNACKS



tip

Focaccia v. /// vgn. possible — 7.5
rosemary /// cannellini bean cream /// gremolata

Artichoke vgn. — 10
herb vinaigrette /// pangrattato

Arancini v. — 9
tomato /// mozzarella /// basil aioli

Spicy sardines — 11.5
lemon ricotta /// focaccia /// lemon

Fried polenta v. — 8.5
cacio e pepe /// parmesan

Zucchini fritte v. — 8.5
courgette /// lemon aioli

Tagliere di salumi — 22.5
Italian cured meats /// focaccia /// arancini /// artichoke /// olives

Olives vgn. — 6

till 22:00
SNACKS

Mortadella skewer — 8
focaccia /// hot honey /// stracciatella /// pickled pepper

Crostini — 6
anchovies /// lemon ricotta /// chives

Pizzette v. — 13
taleggio /// mozzarella /// gremolata /// hot honey

v. = vegetarian /// vgn. = vegan

STARTERS

Steak tartare 15
bagna cauda /// shallot /// chives /// crisps

Vitello tonnato 13.5
roasted veal /// tuna mayonnaise /// bottarga /// crispy capers /// rocket

Cockles & mussels 15
garlic /// white wine /// chilli /// parsley /// sourdough

Gamba crudo 13.5
stracciatella /// samphire /// chilli /// lemon dressing /// herb oil

Fritto misto 15
seafood /// lemon aioli

Burrata v. 13
beech mushrooms /// artichoke cream /// crispy artichoke /// hazelnut

BBQ cabbage v. 12
cannellini bean cream /// gremolata /// pangrattato /// beurre noisette

Beetroot salad v. /// vgn. possible 13
roasted beetroot /// pickled beetroot /// mozzarella /// walnut /// balsamic vinegar

PASTA

Ravioli v. 18
scamorza /// aubergine /// alla norma /// parmesan

Rigatoni 19
wild ragù /// venison /// wild boar /// parmesan

Vodka 'nduja lasagne 19
crispy fried /// herb oil /// cacio e pepe foam

Mafaldine 19.5
'nduja /// tomato /// mascarpone /// prawns /// cherry tomato

Spaghetti v. 15
cacio e pepe /// pecorino /// black pepper **+ fresh truffle** 7.5



v. = vega /// vgn. = vegan

MEAT AND FISH

Ribeye BBQ — 2 pers. /// 400.gr /// 55
marsala jus /// porcini mushrooms

Pesce — market price
seasonal fish /// fregola putanesca

PIZZA

Margherita v. — 16
San Marzano tomatoes /// mozzarella /// Parmesan /// basil

Prosciutto — 18.5
Italian ham /// San Marzano tomatoes /// mozzarella /// Parmesan /// rocket

Diavola — 19
spicy Spianata Romana /// 'nduja /// red onion /// chilli /// olives

Pumpkin v. — 17.5
provolone /// sage /// goat's cheese

Salsiccia — 19
San Marzano tomatoes /// fior di latte /// fennel sausage /// friarielli /// pancetta /// garlic oil



Mortadella tartufo — 19
Truffle ricotta /// wild mushrooms /// mortadella **+ fresh truffles** 7.5

Melanzane v. — 16.5
alla norma /// aubergine /// stracciatella /// scamorza /// basil

Pizza of the moment — market price
seasonal pizza

+ burrata 5

v. = vega /// vgn. = vegan

SIDES

Brussels sprouts 6.5
garlic /// pancetta /// hot honey

Crispy potatoes v. 7.5
marinara picante /// aioli

Courgette v. 7.5
stracciatella /// pangrattato

Kale v. 6.5
balsamic vinegar /// parmesan

DESSERT

Pistachio tiramisu 9.5
savoiardi /// mascarpone /// pistachio /// frangelico

Baba au limoncello 9
lemon ricotta /// limoncello syrup /// pistachio /// mint

Profiteroles 9
hazelnut mousse /// chocolate /// hazelnut

Orange 10
orange sorbet

Sgroppino 10.5
lemon sorbet /// prosecco /// vodka

Espresso martini 12
Ketel One vodka /// Kahlua coffee liqueur /// espresso

Affogato 7.5
espresso /// vanille ice cream

scan for English /// allergen card