

Desserts

Sorbets 9

Apple Tart with Hazelnut and Cinnamon 12

Strawberries & Almond Cake with Lemon and Vincotto 12
Vegan and Gluten Free

Babá with Yuzu Meringue and Amarena Cherries 12

Drinks

Waters

S.Pellegrino - Acqua Panna 9

Soft Drinks

Coke - Diet Coke - Ginger Ale - East Imperial Tonic 6

Freshly Squeezed Juices

Sicilian Orange - Pink Grapefruit 8

Juices

Apple - Cranberry 6

Sanpellegrino Fruit Sodas

Pompelmo - Limonata - Aranciata Rossa 6

Coffees

Espresso 4.50 Cappuccino - Latte 5.50

Teas

English Breakfast - Earl Grey - Green Tea - Mint - Chamomile 6

Menu

Dairy Free

Antipasti

Spinach Salad with Lemon Honey and Hazelnuts 18

Crispy Calamari with Sumac and Sundried Tomato Aioli 21

Tuna Tartare with Avocado, Apple and Cucumber 23

Prosciutto di Parma with Rucola 25

Eggplant Salad with Walnuts and Bottarga 28

House Cured Meats with Taralli 28

Classic Pizzas

Ciccio Garlic, Oregano and Extra Virgin Olive Oil 15

Marinara San Marzano Tomato, Garlic, Oregano 22

Napoletana San Marzano Tomato, Anchovies, Capers and Oregano 26

Signature Pizzas

Broccolini, Pancetta and Pumpkin 26

Rucola, Cherry Tomatoes, Prosciutto and Balsamic Vinegar 32

Grilled Eggplants, San Marzano Tomato, Chilli Salmoriglio and Basil 29

San Marzano Tomatoes, Prosciutto, Rucola and Fig Vincotto 29

Pork Sausage, Potatoes and Caramelized Onions 30

Mushrooms, Truffle and Leek Sauce 35

Add-ons: 6 each

Parma Ham	Pork Sausage	Mushrooms	Salami
Pancetta	Broccolini	Anchovies	Spicy Salami

Made using the finest ingredients with natural leaven, semolina and extra virgin olive oil, the secret to our delicious doughy pizzas is the long, temperature-controlled leavening and our own aged mother starter.

Homemade & Artisanal Pastas

Caserecce with Black Pepper, Guanciale and Saffron 27

Fettuccine with Beef Shank, Mushrooms and Orange Salmoriglio 28

Tagliolini with Spicy Young Cuttlefish and Squid Ink 29

Fusilli with Porcini Cream and Mushrooms 29

Linguine with Clams, Paprika and Cherry Tomatoes 32

Spaghetti Chitarra with Boston Lobster and Tarragon 98 *serves two*

Mains and Wood Fired Grills

Snapper and Crab Cioppino with Fregola 32

Iberico Pork Chop with Spicy Broccolini and Spinach 32

Grilled Octopus, Friggitelli Peppers and Calabrian Chili Vinaigrette 35

Roasted Spring Chicken with Rosemary Jus and Roman Potatoes 35

Grilled Angus Beef Tagliata with Rucola 48

Grilled Seabass with Fennel and Orange Salad 68 *serves two*

Salads & Sides

Homemade Rustic Bread 8

Sweet Corn with Sweet Paprika and Black Pepper 9

Roasted Mushrooms with Egg Confit and Caramelized Onions 12

Hand Cut Fries with Rosemary and Truffle Mayo 12

Cherry Tomatoes and Radish Salad with White Balsamic 12

Baby Gem Lettuce with Spices-Honey and Crispy Pancetta 12

*Service charge and prevailing government taxes not included
We adopt cashless policy: Only major Credit Cards (Visa, Mastercard, Amex) and Alipay*