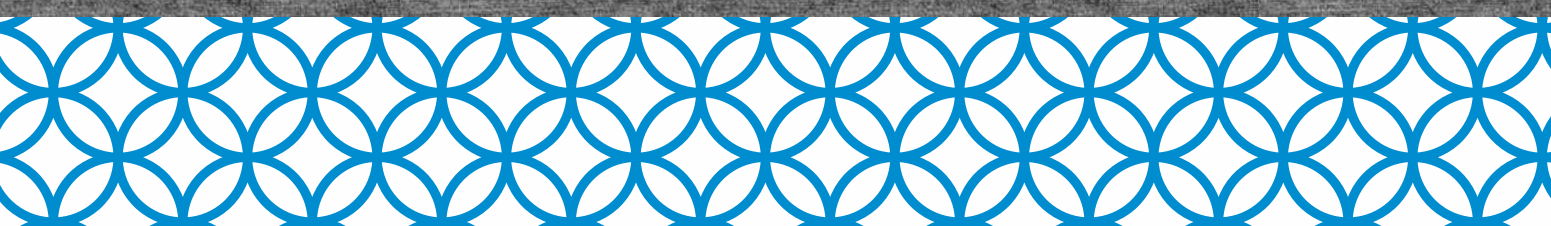


THE DECK



## ANTIPASTI

### Starters

Tiger prawn, garlic, tomato & chilli	720
• Burrata, tomato, & black olive tapenade	335
• Roasted vegetable, pecorino & olive bruschetta	280
• Charred asparagus, roasted peppers & goat cheese	335

### Soups & Salads

Chicken minestrone	180
• Veg minestrone	145
• Mushroom soup	145
Parmesan chicken salad, mustard dressing	350
• Roasted vegetable, mozzarella & olive salad	315

## Pizzette

### Tomato Base

- |  |     |
|--|-----|
| Spicy salami, mozzarella, tomato, chilli | 385 |
| • Ricotta, spinach & semi-dried tomato   | 350 |
| • Mozzarella, tomato, red chilli & basil | 355 |

### Bianca

- |   |     |
|---|-----|
| Gorgonzola, chorizo & aged balsamic               | 405 |
| • Caramelised onion, goat cheese, walnuts & honey | 365 |

## Main Course

Seared fillet of salmon, sauce vierge & spinach	720
Pan roasted sea bass, salsa verde & cauliflower	715
Lamb chops & aubergine caponata	475
Chicken milanese, wild rocket & red onion salad	440
Chicken cacciatore, black olive & caper	450
• Cottage cheese cannelloni	365
• Baked aubergine parmigiana	275
• Chargrilled summer vegetables	350

## Sides

• Parmesan & truffle fries	190
• Roasted vegetables, lemon & garlic	160
• Garden salad, mustard vinaigrette	175
• Hard crust bread, roasted cherry tomato, basil garlic dip	110
• Garlic bread	110

## Dessert

Tiramisu	215
• Chocolate & amaretto delice, orange mascarpone	215
Baked ricotta cheesecake, raspberry & pistachio	180
Vanilla panna cotta, apple compote & vanilla cream ale	160
Affogato (hot espresso over vanilla ice cream)	130

## Gelato & Sorbet

• Vanilla gelato	115
• Coffee gelato	115
• Banana & coconut gelato	150
• Pistachio gelato	185
• Seasonal sorbet	95
• Trio of gelato & sorbet	195

Government taxes are extra. 6% staff service charge is levied. Tips are discretionary.

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Some food items may contain traces of nuts, dairy or gluten.  
Please ask your server for details & let us know of any allergies.

