



STARTERS

BRUSCHETTA DI POMODORO 13.50

toasted bread with tomato relish,
heirloom tomatoes, basil (V)

PANE PIZZA AL ROSMARINO 9.00

pizza bread with rosemary, sea salt,
extra virgine olive oil (V)

BURRATINA PUGLIESE (125g) 30.00

burrata cheese from Puglia, wild rocket salad,
heirloom tomatoes, basil (V)

CALAMARI FRITTI 26.00

Mediterranean fried squid,
home-made mayonnaise & chilli sauce

CARPACCIO DI WAGYU 24.00

wagyu beef carpaccio with confit rhubarb,
quail poached eggs and parmesan mayonnaise

PIATTO DI SALUMI MISTI 39.00

mix Italian cold cuts platter, pizza bread
- extra buffalo mozzarella Campana DOP 20.00
- extra burratina from Puglia (125g) 24.00

PROSCIUTTO DI PARMA E MELONE 18.00

Parma ham, Cantaloupe melon

SALADS | SOUPS

INSALATA CAESAR 19.00

grilled chicken or smoked salmon, lettuce,
shaved parmesan, quail eggs, croutons

ZUPPA DEL GIORNO 15.00

vegetarian soup of the day (V)

GUAZZETTO DI COZZE 21.00

peppery Mediterranean black mussels,
bouillabaisse, herbal and garlic breadcrumbs

PIZZA

our light and fragrant dough has a mix of 7
stone-ground flours, indirect dough
cold-matured for over 70 hours,
high hydration over 70%

DIAVOLA 28.00

tomato sauce, mozzarella, salami, fresh chilli

CAPRICCIOSA 28.00

tomato sauce, mozzarella, mushroom, Italian roasted
ham, artichoke, hard boiled egg, salami

CRUDO E RUCOLA 28.00

tomato sauce, mozzarella, Parma ham, rocket

SOLEPOMODORO 28.00

mozzarella, Italian semi-sun-dried tomatoes, cream,
onion, Italian sausage

RUSPANTE 28.00

mozzarella, cream, mushroom, onion, chicken

HAWAIIAN 28.00

tomato sauce, mozzarella, Italian roasted ham,
charcoal marinated pineapple

STRACCIATELLA 35.00

burrata cheese from Puglia, mortadella IGP,
mozzarella, pistachio from Bronte

REGOLARE 28.00

tomato sauce, mozzarella, prawns, gorgonzola,
Italian sausage

CALZONE TRADIZIONALE 28.00

tomato sauce, mozzarella, mushroom, egg,
Italian roasted ham

MARGHERITA 22.00

tomato sauce, mozzarella, basil (V)

IL CONTADINO 24.00

tomato sauce, mozzarella, mixed grilled vegetables (V)

LA BUFALINA 30.00

tomato sauce, buffalo mozzarella DOP, basil (V)

4 FORMAGGI 28.00

mozzarella, fontina, gorgonzola, emmental (V)

EXTRA TOPPING

cold cuts, chicken, seafood 7.50 each
all other toppings 3.50 each

PASTA - RISOTTI

PENNE AL PESTO GENOVESE 30.00

Italian basil, pine nuts, potato cream (V)

IL FUSILLONE AL POMODORO 30.00

Italian cherries tomato sauce, basil,
parmisan, butter (V)

SPAGHETTO BOTTARGA E GAMBERI 30.00

Sardinian mullet roe, prawns,
extra virgine olive oil, garlic, chilli

SPAGHETTO AI FRUTTI DI MARE 30.00

mix seafood, Italian cherry tomato sauce,
extra virgine olive oil, garlic, olives

HOME-MADE TAGLIATELLE AMATRICIANA 30.00

Italian bacon, Italian cherry tomato sauce,
Pecorino cheese

HOME-MADE FETTUCCINA AL NERO 31.00

squid ink fettuccine, baby squid, peas,
Sardinian mullet roe

HOME-MADE RAVIOLI AL TARTUFO 35.00

black winter truffle & potato, parmesan,
walnuts, truffle butter sauce (V)

RISOTTO ALLA SICILIANA 39.00

Canadian lobster carnaroli "cru" risotto with fresh
asparagus, smith apples
(allow 20-25mins of cooking time)

ROAST

MAIALINO DA LATTE ARROSTITO 45.00

"26 hours" slow roasted Iberico suckling piglet
marinated with mustard & herbs. Served
with mashed potatoes and braised red chicory

CHARCOAL GRILL

Land and Sea

RIB-EYE STEAK (250g) 55.00

200 days grass fed Australian Angus

LAMB CHOP 45.00

Welsh milk-fed

SECRETO IBERICO PORK 39.00

black Iberian pig fillet

MEDITERRANEAN SEA BREAM 46.00

400-600 grams

**charcoal grill from land and sea comes with
one side dish of your choice*

Vegan Lover

MIXED VEGETABLES 25.00

lemon dressing, aged balsamic vinegar (V)

SIDE DISHES

MASHED POTATOES (V) 10.00

POTATOES FRIES (V) 7.00

GRILLED VEGETABLES (V) 10.00