

# MENU

## STUZZICHINI

<b>Pane</b> - freshly baked bread with EVOO	5.00
<b>Olives</b> - marinated Sicilian green and Liguria olives with chilli rosemary grissini	9.00
<b>Fegato d'anatra</b> - duck liver parfait, caramelised figs, hazelnuts, reduced balsamic, pickled radish	14.00
<b>Funghi ripieni alla Siciliana</b> - baked mushrooms with olives, capers, anchovies and spinach puree	15.50
<b>Polpette</b> - chicken meatballs with taleggio fonduta	13.50

## RISOTTERIA

our selection of risotto,  
made especially with Ferron - Vialone Nano rice (I.G.P.)

<b>Risi e bisi</b> - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	26.00
<b>Risotto speciale</b> - our risotto of the day	MP
<b>Manzo alla Milanese</b> - saffron risotto with braised beef	28.00
<b>Salmone</b> - slow cooked salmon, yellow cherry tomato sugo	28.00
<b>Capesante</b> - scallops, black truffle and chive	26.00
<b>Funghi misti</b> - mixed seasonal mushrooms, Parmigiano and aromatic herbs	28.00
<b>Granchio</b> - spanner crab with tomato and chilli	31.00
<b>Pollo</b> - organic chicken with vincotto reduction and seeded mustard	26.00
<b>Anatra</b> - organic duck, porcini mushroom and sage	31.00
<b>Zucca</b> - pureed butternut pumpkin with sage, candied walnuts and goats cheese	26.00

## ASSAGGINI

<b>Crochette</b> - lamb croquettes, goats cheese, herbed buffalo yoghurt	16.00
<b>Salmone</b> - slow cooked salmon, pea purée, Sicilian blood orange dressing and pickled onions	17.00
<b>Caprese</b> - house made buffalo stracciatella, confit tomato, basil crumble	16.00
<b>Calamari</b> - pan fried baby calamari with spicy Calabrian salami	19.00
<b>Quaglia</b> - pan fried, roasted and battered quail, with beetroot, broadbeans, sherry vinegar and lardo	22.00

## PASTA

made in house daily

<b>Spaghettoni puttanesca</b> - Napoli sugo, anchovies, capers, chilli, olives	28.00
<b>Raviolo Emiliani</b> - filled with cured meats, served with Parmigiano Reggiano crema	30.00
<b>Pasta speciale</b> - our pasta of the day	MP

## CONTORNI E INSALATE

<b>Patate</b> - chat potatoes, marjoram, parmigiano	11.00
<b>Verdi</b> - sauteed greens, garlic, capers, chilli, lemon and pecorino	11.00
<b>Verdure dell 'orto</b> - seasonal garden vegetables	11.00
<b>Rucola</b> - rocket 48 month aged Parmigiano Reggiano, pine nuts, balsamic dressing	11.00
<b>Patatine di melanzane</b> - eggplant chips with chervil aioli	11.00
<b>Panzanella</b> - tomato salad, cucumber, red onions, sourdough, red wine vinegar	11.00

## SELEZIONE DELLO CHEF

A selection of 4 courses tailored by our kitchen crew

65.00

*Due to extended number of courses, we request that the whole table orders the Selezione dello Chef menu*

## PIATTI PRINCIPALI

<b>Bistecca</b> - grass fed porterhouse, 400g	42.00
<b>Pesce del giorno</b> - our fresh fish of the day	MP
<b>Anatra arrosto</b> - Milawa organic boneless ½ duck, blood orange jus	38.00
<b>Agnello</b> - glazed lamb shoulder, roast belly, Jerusalem artichoke puree	34.00