



RAW	Sea trout ceviche, pickled cucumber, horseradish, chilli, coriander 15 Octopus carpaccio, grilled pepper vinaigrette 18 Black cod carpaccio, datterini tomatoes, chilli, marjoram 19
CHARCUTERIE & CHEESE	Burrata, charred pear, Tuscan ham, radicchio, balsamic dressing 20 Sheep's ricotta, crushed broad beans, toast, pecorino romano, basil, mint 15 Cured beef carpaccio, marinated rainbow chard, horseradish, parmesan 16 Coppa Trentina, romana courgette, rocket, parmesan 16 Chargrilled polenta, mustard fruits, gorgonzola, speck 12.5
SALADS	Organic mixed leaves, muscatel vinaigrette 7 Charlotte potatoes, peashoots, mung beans, onion, mustard vinaigrette 12 Mammole artichoke, large leaf rocket, parmesan 13 Baby spinach, onion, olives, roast garlic vinaigrette, pangrattato 10 Organic cucumber, feta, freekeh, taggiasche olives, onion, sumac 13
VEGETABLES	Wood roasted blue anneliese potatoes, chimichurri aioli 10.5 Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 14.5 Wood roasted sweet potatoes, tzatziki 10 Chargrilled purple sprouting broccoli, chilli, garlic vinaigrette 13 Wood roasted Jerusalem artichokes, salsa verde 12 Chargrilled English asparagus, tarragon aioli 14 Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 12.5 Chargrilled king oyster mushroom, rosemary, miso butter 12 Wood roasted leeks, fonduta, pangrattato 12 Mushrooms, toast 15
PLATES	Nettle tagliatelle, wild garlic, pecorino romano 18 Sheeps ricotta ravioli, romana zucchini, marjoram 20 Braised beef short rib agnolotti, porcini butter 24 Chargrilled squid, skordalia, lemon, chilli 29 Wood roasted whole sea bream, capers 26 Grilled scarlet prawns, garlic, chilli 29 Free range pork ribeye, roast comice pear, sage 21 Chargrilled Tuscan sausage, salsa verde, borlotti beans, onion 22 Wood roasted half free range chicken, nduja, tomatoes, Parma ham, toast 29.5 Chargrilled picanha steak, chilli, parsley, balsamic 32.5