



## STARTERS

### FOCACCIA GENOVESE 5.00

Homemade focaccia "Genovese style", sea salt, extra virgin olive oil (V)

### BRUSCHETTA DI POMODORO 15.00

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

### PANE PIZZA AL ROSMARINO 9.00

pizza bread with rosemary, sea salt, extra virgin 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 26.00

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

### PIATTO DI SALUMI MISTI 43.00

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 22.00

Parma ham, Cantaloupe melon

## SALADS | SOUPS

### INSALATA CAESAR 21.00

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 24.00

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 30.00

tomato sauce, mozzarella, salami, fresh chilli

### CAPRICCIOSA 30.00

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

### CRUDO E RUCOLA 30.00

tomato sauce, mozzarella, Parma ham, rocket

### SOLEPOMODORO 30.00

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

### RUSPANTE 30.00

mozzarella, cream, mushroom, onion, chicken

### HAWAIIAN 30.00

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

### STRACCIATELLA 37.00

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

### REGOLARE 30.00

tomato sauce, mozzarella, prawns, gorgonzola, Italian sausage

### CALZONE TRADIZIONALE 30.00

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

### MARGHERITA 24.00

tomato sauce, mozzarella, basil (V)

### IL CONTADINO 26.00

tomato sauce, mozzarella, mixed grilled vegetables (V)

### LA BUFALINA 33.00

tomato sauce, buffalo mozzarella DOP, basil (V)

### 4 FORMAGGI 30.00

mozzarella, fontina, gorgonzola, emmental (V)

### EXTRA TOPPING

cold cuts, chicken, seafood 10.00 each  
all other toppings 4.50 each

## PASTA - RISOTTI

### PENNE AL PESTO GENOVESE 31.00

Italian basil, pine nuts, potato cream (V)

### IL FUSILLONE AL POMODORO 31.00

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

### SPAGHETTO BOTTARGA E GAMBERI 33.00

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

### SPAGHETTO AI FRUTTI DI MARE 35.00

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

### HOME-MADE TAGLIATELLE AMATRICIANA 33.00

Italian bacon, Italian cherry tomato sauce, Pecorino cheese

### HOME-MADE FETTUCCINA AL NERO 33.00

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

### HOME-MADE RAVIOLI AL TARTUFO 37.00

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

### RISOTTO ALLA SICILIANA 41.00

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

## ROAST

### MAIALINO DA LATTE ARROSTITO 49.00

"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) 57.00

200 days grass fed Australian Angus

### LAMB CHOP 49.00

Welsh milk-fed

### SECRETO IBERICO PORK 45.00

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 26.00

lemon dressing, aged balsamic vinegar (V)

## SIDE DISHES

### MASHED POTATOES (V) 12.00

### POTATOES FRIES (V) 9.00

### GRILLED VEGETABLES (V) 12.00