

## GRAND MENU

16.00 – 22.00

### Pour Commencer À Partager

Perfect to start together and ease into a long evening.  
Bright, fresh and generous dishes made for a shared table.

## HORS D'ŒUVRE

Start light, share more later

### Baguette & Beurre Salé — 5½

Baguette | Salted Butter

### Crostini Tre Amici — 13½ P.P.

A trio of crostini per person — one of each

**Parma Pomodoro** — Tomato | Garlic | Parma Ham | Basil | Olive Oil

**Anchovy** — Salted Butter | Anchovy | Lemon

**Tuna** — Yellowfin Tuna | Basil | Citrus | Olive Oil

### Artisanal Salumi — 12½

Coppa di Parma | Parma Ham | Mortadella

### Fritto Misto — 9½

Calamari | Shrimp | Whitebait | Lemon | Aioli

### Duo Rilette — 13½

Duck | Spiced Mackerel | Toast | Cornichon

Mustard | White Onion & Parsley Salad

### Huitres Classique — 1 pc. 4½

Oyster | Red Wine Vinegar | Shallot | Lemon

## PINSA APERITIVO

Perfect to share with drinks

### Margherita — 15½

Tomato | Mozzarella | Basil

### Formaggi — 17½

Italian Cheeses | Honey | Walnut | Mizuna

### Parma — 18½

Parma Ham | Stracciatella | Rocket | Balsamic | Parmesan

### Mortadella — 19½

Mortadella | Stracciatella | Artichoke | Olive

## CRUDO FROID

Perfect to mix & match

### Seabass Crudo — 15½

Seabass | Citrus | Olive Oil | Fennel | Sapphire | Chervil

### Burrata & Melon Vegetarian possible — 14½

Burrata | Galia Melon | Crispy Parma | Chili | Mint | Vin Cotto

### Vitello Tonnato — 14½

Veal | Tuna Mayonnaise | Capers | Mizuna | Preserved Lemon

### Steak Tartare — 15½

Beef | Egg Yolk Cream | Mustard Seeds | Smoked Olive Oil | Toast

### Tomato Salad — 13½

Tomato | Stracciatella | Basil | Cherry Tomatoes | Croutons | Red Onion

## COTTO PREPARÉ

Share comfort & warm dishes

### Escargots — 6 pcs. 13½ — 12 pcs. 24½

Snails | Garlic | Herb Butter

### Tuna Mi-Cuit — 15½

Tuna | Lemon Caponata | Chervil | Tobiko

### Lamb Shoulder — 15½

Slow Cooked Lamb | Aubergine | Hummus Duo

Crispy Chickpeas | Jus de Veau | Herb Salad

### Verdure del Giorno — 14½

Cauliflower | Sauce Vierge | Harissa | Hazelnut | Mint | Pomegranate

## GRAND MENU

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### Pour Continuer À Vous!

The moment you've been waiting for.  
Generous main dishes. No sharing. Just yours.

## MAIN DISHES

Les plats principaux la cucina principale

### Steak Frites — 26½

Steak | Fries | Beurre de Paris | Salad

### Polpo alla Griglia — 28½

Octopus | Salsa Verde | Lemon | Potatoes | Chorizo

### Seabass Antiboise — 24½

Seabass | Tomato | Olive | Capers | Asparagus | Potatoes

### Agnolotti Citron & Épinard — 23½

Delicate Filled Pasta | Mint | Lemon | Spinach

Peas & Beans | Beurre Blanc | Truffle Crisps

### Pollo al Limone — 23½

Chicken | Black Garlic Butter | Lemon | Thyme

Potatoes | Fried Thyme

### Italian Beef Burger — 21½

Beef | Mortadella | Provolone | Chili

Balsamic Onion | Tomato | Fries

### Pasta Prawn & Lemon — 22½

Shrimp | Lemon | Garlic | Chili | Parsley | Pane Grattato

### Melanzane — 19½

Aubergine | Tomato | Parmesan | Mozzarella

Herbs | Green Oil

### Niçoise Salad — 19½

Tuna | Egg | Green Beans | Olives | Potatoes

Anchovy | Basil | Tomato

## A CÔTÉ DE VERDURE

Choose your dish, add your favourite sides

### Ratatouille — 7½

Eggplant | Zucchini | Tomato | Herbs

### Broccolini — 8½

Garlic | Anchovy | Lemon | Almond

### Salade Verte — 5½

Little Gem | Salsa Verde | Chives

### Pommes Frites — 5½

Fries | Mayonnaise

## BAMBINI TERRIBILE

Kids Menu All day & evening

### Pasta al Pomodoro — 9½

Pasta | Tomato Sauce

### Pinsa Margherita — 12½

San Marzano Tomato | Mozzarella | Basil

### Pollo Impanato — 9½

Breaded Chicken | Fries

### Kids Ice Cream & Surprise — 5

Ask for our coloring page!