

OUR MENU IS A VIBRANT CELEBRATION OF THE MEDITERRANEAN,

INSPIRED BY THE REGION'S RICH CULINARY TRADITIONS AND THE VERY BEST SEASONAL PRODUCE.

ENJOY PLAYFUL SHARING BITES THAT TAKE THEIR CUE FROM TAPAS AND CICCHETTI, ALONGSIDE PASTAS & MAINS DESIGNED FOR THE TABLE. EVERY DISH IS INGREDIENT-LED AND SUSTAINABLY SOURCED, WITH PRODUCE FROM

TRUSTED INDEPENDENT GROWERS AND DAY-BOAT FISHERMEN,

HOME-MADE FOCACCIA BREAD, SENIA OLIVE O	01L 3.5		
BITES			
TOMATO CAPONATA ON TOAST, GREEK FETA	4 EACH	MAINS	
SARDINE PINCHO, PIQUILLO PEPPER	6 EACH	GRILLED SPICY BABY CHICKEN, GARLIC OIL	18
BARBECUED PORK BELLY SKEWER	5 EACH	BBQ SKATE WING, MEUNIÈRE SAUCE	19
WILD MUSHROOM AND TRUFFLE ARANCINI	5 EACH	BEEF SIRLOIN STEAK, GREEN PEPPERCORN	32
RAW BAR			
JEROME MIET OYSTER, APPLE DASHI	C E LVOII	TO SHARE	0.5
	6.5 EACH	DEDHAM VALE AGED COTE DE BOEUF	95
SICILIAN PINK OR RED PRAWN CARPACCIO, LEICHE	20/25	VEAL MILANAISE	85
TUNA TARTARE, WASABI, BAEERI CAVIAR	17/22	DINGLEY DELL PORK CHOP, APPLE MUSTARD	42
PRIME UK BEEF CEVICHE, BOTTARGA	21		
CURED WILD SEA BASS, TOMATO PONZU	21	CATCH OF THE DAY	
		(PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY)	
TO START			
VENISON TARTARE, ROSE HARISSA, AGED PECORINO 14		OUR SIGNATURE BURGER:	
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR 9		oon olonatone ponden.	
WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES 11		RIB STEAK PATTY, SLOW COOKED SHORT RIBS	22
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL 34		CARAMELIZED ONION & GORGONZOLA	
PADRON PEPPERS, ESPELETTE, MANCHEGO	7	SAMMEDICES SHOW & SOMESTIM	
PIZZETTA		SIDES	
MORTADELLA, BURRATA, PISTACHIO	7	WILD MICHESON FRIGAROFF	8
MARINARA, TOMATO, OREGANO, GARLIC OIL	6	WILD MUSHROOM FRICASSEE	6
		FRENCH FRIES, PAPRIKA AIOLI	7
		CAULIFLOWER GRATIN Sautéed Broccoli, Chili & Garlic	7
PASTAS		SAUTEED DROUGULI, GHILI & DANLIG	,
CASERECCE, PUMPKIN, STRACCIATELLA	40		
BIGOLI CACIO E PEPE	13	DECCEPTO	-
DUCK RAGOUT MALTAGLIATI, PANGRATTATO	14	DESSERTS Tiramisù	6.5
DOOK HAUDOT MINETAULINII, FAMUHATTATU	15	DOUGHNUT, CRÈME PATISSIÈRE, MORELLO CHERRY	6.5
		APPLE STRUDEL, VANILLA SAUCE	7
		PISTACHIO ICE CREAM AFFOGATO	7
DINING HOURS		CHOCOLATE TART, SALTED CARAMEL SAUCE	8.5
OPENING HOURS	Similo Hoono	ONGOULAIL TANT, SALILU GANAMEL SAUGE	5.0
MONDAY TO SATURDAY:	INDAY TO SATURDAY:		
ΙΝυπυτιο δαισπάξ:		DI FACE LET UC MAGNIE VOILHAVE ANV ALLEDGIEG OD INTOLEDANCES	

MONDAY TO SATURDAY: 11:45AM - 9:30PM SUNDAY: 11:45AM - 3:00PM

11:45AM - 2:30PM 5:30PM - 9:15PM

SUNDAY: 11:45AM - 3:00PM

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.