



## Food Menu

## ANTI PASTI

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MARINATED OLIVES	8
queen green, nococellara, citrus, fennel	
MORTADELLA	9.5
SOPPRESSATA	9.5
PROSCIUTTO	15
SALUMI PLATTER	23
soppressata, mortadella, parma ham (for 2-3)	
PANZANELLA	15
heirloom tomato, stracciatella, spanish onion, cucumber, herb croutons	
CICHETI SALAD	14
mesclun mix, quinoa, ceci, sesame seeds, dried cranberries, tangierino dressing	
SARDINE FRITTE	18
garlic aioli	
TRUFFLE FRIES	16

## PANINI

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featuring freshly baked pizza dough from Cicheti (lunch only 11.30-2.30)

BUFFALA	19.5
Mozzarella di Bufala, rucola, pomodori secchi, homemade pesto, fries	
PROSCIUTTO	21.5
Parma ham, stracciatella, rucola, fries	

## CONTORNI

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BRUSSELS SPROUT	10
pomegranate molasses, candied pecan	
POTATO GRATIN	9
thyme, panna, garlic	
ASPARAGO	13.5
bagna cauda aioli, toasted breadcrumbs	
HERITAGE TOMATO SALAD	12
sherry dressing, sumac, basil	
CELERIAC MASH	9.5
RUCOLA	9.5
wild rocket, house dressing, shaved parmigiana	

## PRIMI

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SPAGHETTI	19.5
house made tomato sauce, basil, parmigiana	
TORTIGLIONI	25
duck ragu, red wine, fennel seeds, torched cheese	
BAVETTE	27
lump crab, courgette, shellfish broth, chilli, chives	
GNOCCHI	23
mushroom velouté, forest mushrooms, shaved parmigiana	
VONGOLE	26
fresh clams, garlic butter, lemon	
PESTO	22
spaghetti, pounded pine nuts, shaved parmigiana	

## SECONDI

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POLLO	22
chicken thigh, romesco, hazelnut salsa	
SPIEDINO	23
Hokkaido scallop, salmon, salsa verde, lemon	
IBERICO PORK	29.5
granny smith apple, kale	
BRANZINO	21
fregola, tomato chutney	
CIOPPINO	26
flower clams, grey prawn, squid, scallops, homemade focaccia	

## DOLCI

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GIANDUJA SEMIFREDDO	12.5
Hazelnut semifreddo, bitter chocolate sauce, crunchy hazelnuts	
OLIVE OIL CAKE	11
Lemon thyme, extra virgin olive oil cake, vanilla gelato	
TIRAMISU	12.5
coffee syrup, mascarpone, savoiardi biscuit	
AFFOGATO	9.5
Guerilla beans, vanilla gelato	