

Summer Menu

By Chef Nibaldo Solo Romain

ANTIPASTO

• **Carpaccio di Zucchine €10.99**

Thin zucchini slices, zucchini cream purée, smoked red bell pepper purée, grated Grana Padano, capers, and homemade pickles. (7)

Vegan option: Zucchini slices, zucchini purée, dressing, capers, smoked red pepper purée, and toasted pine nuts. (8)

• **Polpo alla Gremolata €13.99**

Octopus mayonnaise, potatoes, charred peas with mint, and seafood gremolata. (4,9,12)

• **Burrata Estiva €12.99**

Sautéed fennel with Sambuca, blood orange juice and segments, green apple and cucumber pickles, Maldon salt, and olive oil. (7)

• **Ravioli alla Guinness €15.00**

Ravioli filled with ragù and Guinness sauce, served with Pecorino and parsley. (1,3,9,12)

• **Antipasto di Salumi e Formaggi €25.00**

Selection of Italian cured meats and cheeses, homemade apple chutney, and olives. (1,7,8)

Note : vegan, gluten free pasta & vegan cheese option available
€4.00 supplement applies

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, Sesame, 12 Sulphites, 13 Lupin, 14 Molluscs.