



APERITIVI

Focaccia Aperitivo (vg) .8

Tomato and Olive Focaccia

Montanarine, Gorgonzola & Giovanna .13

Puffed Dough filled with Gorgonzola, topped with steamed Porchetta

Arancini (v) .13

Fried Rice Balls filled with Peas, Mint, Broadbeans, Courgette Flower, Caciocavallo

Prosciutto di Parma 24 mesi .12

24 month-aged Parma Ham

Crostone con Pomodori, Tropea & Mozzarella di Bufala .13

Toasted Bread, Yellow and Red Cherry Tomatoes, Tropea Onion, Buffalo Mozzarella

ANTIPASTI

Burrata con Asparagi & Aglio Selvatico (v) .17

Burrata, Asparagus Salad, Wild Garlic Oil

Vitello Tonnato .17

Slow-cooked Veal, Tuna Sauce, dehydrated Capers

Marango Crudo .19

Raw, thin-sliced Marango Beef, Olive Oil, Salt, Lemon, Pane Carasau

Capesante Scottate .22

Roasted Scallops, White Wine Sauce, Sundried Tomato Butter, 'Nduja Crumble

LE PIZZE

Pizza cooked in our Blue Butterfly Oven

Vegan mozzarella available.

Margherita (v) .16

Tomato Sauce, Fior di Latte, Basil

Napoli .17

Tomato Sauce, Capers, White Anchovies, Black Olive powder, Stracciatella, Basil

Ham it up .18

Tomato Sauce, Ricotta, Fior di Latte, Cooked Ham, White Mushroom, Basil

Verdamente (v) .19

Basil Pesto, Fior di Latte, Sundried Tomatoes, Pine Nuts

Fiamma .19

Tomato Sauce, Fior di Latte, Spicy Salami, 'Nduja, Stracciatella, Red Onions, Chili Oil

Parmigiana (v) .21

Tomato Sauce, Fried Aubergine, Stracciatella, Grana Padano, Basil

Mare, Sesso e Sole 21

Courgette Cream, Fior di Latte, Yellow Courgette, Marinated Salmon, Infused lemon Ricotta, Dill

Giallo Ho'Tonno .21

Tomato Sauce, Fior di Latte, Tropea confit Onions, Yellowfin Tuna, Chili

Iodizalizioso Verde 23

Asparagus Cream, Fior di Latte, Wild Garlic leaves, Burrata, Bottarga

The Parma Show .23

Tomato Sauce, Parma Ham, Mozzarella di Bufala, Basil

LA PASTA

Homemade Fresh Pasta

Mafaldine con Ragu di Coniglio .27

Mafaldine Pasta, Slow-cooked Rabbit Ragu, Green Olives

Spaghetti alla Nerano (v) .23

Spaghetti with Courgette, Pecorino, Basil

Mafalde al Pesto di Pistachio (v) .24

Mafalde with Pistachio & Basil Pesto, Stracciatella

Ravioli al Granchio & Limoni di Amalfi .31

Ravioli filled with Crab and Mascarpone, topped with Amalfi Lemon Butter and Chives

Spaghetti al Gambero Rosso e Zafferano .45

Spaghetti with Red Prawn Bisque, Saffron, Red Prawn Tartare

SECONDI

Parmigiana (v) .19

Aubergine layered with Scamorza, Buffalo Mozzarella, Parmesan, Tomato Sauce served with a Rocket & Parmesan Salad

Nasello al Vino Bianco .32

Hake, Celeriac, Monks Beard, White Wine Sauce

Vitello alla Milanese .39

Breaded Veal Cutlet, Rosemary Butter served with a Rocket & Parmesan Salad

I DOLCI

Daroco Tiramisù .8

Savoardi Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

Crostata ai Limoni di Amalfi .8

Shortcrust Pastry, Amalfi Lemon Curd, White Chocolate Ganache

Mousse al Cioccolato .8

Chocolate Mousse, savoury Crumble, Olive Oil, Sea Salt

Pizza al Pistacchio .15

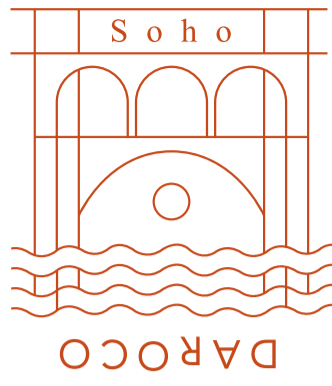
Pistachio Cream, Pistachio Crumble

Prices in pounds, including VAT.

An optional service charge of 13.5% will be added to your bill.

Please let us know if you have any allergies. For more information, please scan this QR code





COSA VOLETE MANGIARE OGGI ?