



APERITIVI DA CONDIVIDERE

Pane della Casa & Olio EVO (vg) .5
Homemade Bread served with Extra Virgin Oil

Arancini al Porro e Scamorza (v) .10
Braised leek arancini, Smoked Scarmoza

Mortadella .9
Cured Porked with Pistachio

Focaccia Pomodoro & Oliva (vg) .7
Focaccia with tomatoes and olives

La Bella Grande Burrata da Condividere 300g (v) .24
Burrata 300g to share with friend

ANTIPASTI

Verdure Marinate (vg) .12
Seasonal pickled marinated vegetables

Capesante Scottate .21
Seared Scallops with sun-dried tomatoes, butter and crumb

Vitello Tonnato .17
Slow-cooked Veal, Tuna Sauce, dehydrated Capers

Carpaccio di Filetto di Manzo .19
Beef filet carpaccio a la minute

Carpaccio di Branzino .17
Seabass Carpaccio, Figs, Stracciatella, Citrus dressing

LE PIZZE

Pizza cooked in our Blue Butterfly Oven
Vegan mozzarella available.

Margherita (v) .16
San Marzano D.O.P, Fior di Latte, Basil

Marina (vg) .17
San Marzano D.O.P, fresh garlic, semi-dried yellow and red tomatoes, oregano

Parigi .18
San Marzano D.O.P, Fior di Latte, Cooked Ham, White Mushroom, Basil

Pears & Gorgonzola (v) .19
Fior di latte, Fontina, Gorgonzola, Smoked scamorza, Confit pears, Truffle honey

Fiamma .19
San Marzano D.O.P, Fior di Latte, Spicy Salami, 'Nduja, Stracciatella, Red Onions, Chili Oil

Sale e Zucca .21
Pumpkin, Fior di latte, Sauted Mushrooms, Salted Cured Speck, Tallegio, Parsley

The Parma Show .25
Tomato Sauce, Parma Ham, Mozzarella di Bufala, Basil

Tartufo (v) .39
Porcini homemade cream base, fior di latte, and fresh black truffles

LA PASTA

Homemade Fresh Pasta

Pappardelle alla Genovese di Cervo .26
Pappardelle with Venison Genovese Ragù

Mezze Maniche Cacio e Pepe (v) .21
Mezze Maniche, Pecorino Romano Cheese and Black Pepper

Linguine al Nero con Ragù di Seppia .24
Black ink Linguine with Cuttle Fish, Sun-dried Tomatoes Sauce

Spaghetti alla Carbonara .22
Spaghetti, Pecorino, Egg, Guanciale & Black Pepper

Paccheri & Astice .42
Paccheri, Lobster & Tomato Bisque

Ravioli con funghi di Bosco, Fontina & Tartufo Nero (v) .35
Ravioli filled with wild Mushrooms, Fontina Cheese, Fresh Black Truffles

SECONDI

Parmigiana (v) .21
Aubergine layered with Scamorza, Buffalo Mozzarella, Parmesan, Tomato Sauce served with a Rocket & Parmesan Salad

Polpo alla Griglia .32
Grilled Octopus, White Beans & 'Nduja, Salmoriglio

Vitello alla Milanese .40
Breaded Veal Cutlet, Rosemary Butter served with a Rocket & Parmesan Salad

Guancia di Manzo e Polenta Tarragna Gremolata .29
Braised Beef Cheek, Creamy Polenta & Gremolata Sauce

I DOLCI

Daroco Tiramisù .9
Savoiardi Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

Crostata ai Limoni di Amalfi .9
Shortcrust Pastry, Amalfi Lemon Curd, White Chocolate Ganache

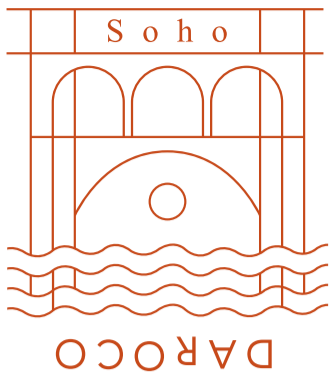
Mousse al Cioccolato .9
Chocolate Mousse, savoury Crumble, Olive Oil, Sea Salt

Pizza alla Nocciolata .13
Hazelnut Cream & Crushed Hazelnut

Gelati della Casa .7
Home made Ice Cream



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 ?