



Starters

Risotto, mushroom, truffle, asparagus
16 / 19

Bucatini local red prawn, guanciale
13 / 16

Textures of tomato, goat's cheese, black olives
10

Ham hock terrine, fig, pistachio, brioche
12

Tuna carpaccio, bonito cream, nori cracker
13

Mains

Beef ribeye, pulled beef croquette, cauliflower purée, cauliflower cheese
29

Pork, corn purée, bbq corn, roasted onions, jus
24

Meagre, lettuce, celeriac
28

Lamb, aubergine, Israeli couscous, feta, jus
25

Charred leek, mushroom, onion purée, shallot, onion sauce
15

All mains are accompanied with potatoes.

Side salad available at a supplement price of **€4**

Kindly inform your server if you suffer from any food intolerances or allergies



Dessert

Roasted peach, shortbread, thyme cream, milk ice cream

9

Orange curd, campari, basil ice cream

8

Selection of cheeses, seed lavosh, fig pressing

12

Selection of sorbets and ice creams

5

It is kindly requested of you to dispose of any used napkins in the cutlery bag.