

Cicchetti Feast Menn

€55.00pp

Selection of Italian cured meats

Zucchini fritti

Burrata, seasonal vegetables

Grilled asparagus, baby gem, chicory, quail egg salad

Buffalo ricotta ravioli, black truffle

Seared scallops, bimi, 'nduja sauce

Braised pork cheeks, spinach, jus

Apricot tart



Cicchetti Feast Menu

€69.00pp

Homemade focaccia

Black Angus tartare, cress, Parmesan, basil mayo

Burrata, grilled & marinated vegetables

Octopus salad, olives, lemon dressing

Tonnarelli "Cacio e Pepe", black truffle

Seared scallops, bimi, 'nduja sauce

Veal "Saltimbocca", sage, parma ham

Strawberry salad, basil, lime sorbet, 25 y.o. balsamic vinegar

Tiramisu



Cicchetti Feast Menu

€85.00pp

Homemade focaccia

7ucchini fritti

Burrata, grilled & marinated vegetables

Tuna tartare, burrata, fresh peaches, lime dressing

Black Angus tartare, Parmesan, cress, basil mayo

Buffalo ricotta ravioli, black truffle

Lunguine Verrigni, lobster, cherry tomatoes, garlic, chilli

Pork cheek, lemon spinach, garlic, chilli, lemon zest

Monkfish stew, vegetables, basil, lemon

Tiramisu

Apricot tart, chocolate crumble, mango sorbet



Bar Cicchetti Menu

€28pp

Gaeta Olives

Homemade focaccia

Selection of cured meats

Zucchini fritti

Calamari fritti

Mini tiramisu



Bar Cicchetti Menu

€40pp

Gaeta Olives

Homemade focaccia

Selection of cured meats

Zucchini fritti

Calamari fritti

Mini tuna tartare

Buffalo ricotta ravioli

Mini tiramisu