



## Dinner Menu

Maldon oyster   <i>Lambrusco mignonette (gf)</i>	5 each or six for 28
Spring greens with Carbonara sauce   <i>savory sabayon, guanciale, pecorino</i>	10
Beef Bresaóla   <i>rocket, Parmigiano, lemon, olive oil</i>	12
Burrata in a virgin bloody Mary	10
Arancini with peas and sausage	6
Arancini with peas and smoked ricotta (v)	6
Gnocchetti sardi and lamb ragù   <i>parsley gremolata, lemon zest</i>	16
Lasagne beef ragù and smoked scamorza	17
Tortelloni peas   <i>butter, shallot, cured egg yolk, cedro (ask for vegan)</i>	16
Spaghetti and Cavolo Nero   <i>bread crumbs, ricotta salata (v) (ask for vegan)</i>	15
Beef Tagliata   <i>Onglet steak, rocket, roasted shallot (gf)</i>	20
Wild Sea bream acqua pazza   <i>cherry tomato, confit potato (gf)</i>	21
Mixed leaves seasonal salad   <i>house dressing (vg) (gf)</i>	7
Triple-cooked potato wedges (vg)	6
Spring greens   <i>garlic, oil, chili and lemon (vg) (gf)</i>	7