



Organic Italian Restaurant

Menu Primavera

<i>Morso</i>	<i>Bella di Cerignola olives (v)</i>	3.00
	<i>Fired sourdough basket</i> rosemary olive oil (v)	3.00
	<i>Broad beans</i> pecorino, olive oil (v)	4.95
<i>Burrata Bar</i>	<i>Tricolore</i> whole burrata, roast cherry tomato, basil pesto (v)	13.50
	<i>Figs & speck</i> stracciatella, saba sauce	13.95
	<i>Shaved asparagus</i> stracciatella, white balsamic, hazelnuts (v)	13.00
	<i>Grilled eryngii mushrooms</i> stracciatella, baby orange, truffle sauce (v)	12.95
	<i>Whole burrata</i> beetroot, rocket pesto, amaretto crunch, hazelnuts (v)	11.50
<i>Primo</i>	<i>Mozzarella croquettes</i> speck, sweet & sour melon	13.75
	<i>Mixed heritage tomato salad</i> basil yogurt, salmon roe	8.95
	<i>Veal tonnato tartare toast</i>	8.50
	<i>Wood fired sweet potato</i> spring onion, paprika savoury yoghurt (v)	8.50
	<i>Raw sliced yellowtail</i> olive oil, lemon, basil & a hint of truffle	14.00
<i>Pizza e Pizzetta</i>	<i>Truffle pizza</i> mozzarella, scamorza, stracciatella & shaved fresh black truffle (7g) (v)	34.50
	<i>Courgette flower, scamorza, sausage and chilli pumpkin pizza</i>	22.50
	<i>Tomato pizzetta</i> mozzarella, basil (v)	7.00
	<i>Prosciutto pizzetta</i> rocket, parmesan	8.50
	<i>Italian fennel sausage pizzetta</i> sprouting broccoli, fresh fig, fresh chilli	7.50
<i>Pasta</i>	<i>Rigatone pasta</i> 12-hour short rib ragù, pecorino cheese	21.50
	<i>Pappardelle della nonna</i> pressed tomatoes, fresh basil & smoked mozzarella (v)	19.50
	<i>Green ravioli</i> filled with ricotta & spinach in a walnut parmesan sauce	19.50
	<i>Amalfi shrimp ragù</i> lemon, black tagliolini	19.50
	<i>Lasagne</i> short rib, basil pesto, pine nut crisps	21.50
<i>Fucina</i>	<i>From our forge</i>	
	<i>Veal cutlet Milanese</i> pan fried with lemon segments & anchovy	26.00
	<i>Turbot fillet</i> tomato tapenade, olive oil purée	33.00
	<i>Whole wild seabass</i> olive oil, lemon, sea salt	42.00
	<i>Spatchcock chicken</i> in a rich jus	22.00
	<i>Octopus</i> artichoke purée, tomato & pecorino sauce	16.50
	<i>Angus beef sirloin 28 day dry aged</i> grass fed (280g), peppercorn sauce/mustard	29.50
<i>Angus beef fillet 28 day dry aged</i> grass fed (280g), peppercorn sauce/mustard	32.00	
<i>Contorni</i>	<i>House cut fries (v)</i>	5.95
	<i>Creamy mash (v)</i>	4.95
	<i>Sautéed kale</i> garlic butter (v)	4.50
	<i>Charred broccoli</i> anchovy & chilli dressing	5.50
	<i>Mixed leaf salad</i> citronette dressing (v)	4.95
	<i>Spinach salad</i> baby spinach, romano peppers, parmesan, citrus dressing	8.50

Every effort has been made to ensure all ingredients used in our kitchen are certified organic.
Wild and natural produce cannot be certified.