

FIUME

CICCHETTI

Olive di Nocellara (VG)
Nocellara olives 245kcal
4.50

Pane e olio extra vergine di oliva (VG)
Italian bread, Puglian extra virgin olive oil 979kcal
5.00

Calamari fritti
Deep fried calamari & salsa verde 702kcal
9.00

Arancini all' arrabbiata (V)
Spicy tomato arancini 807kcal
8.50

Bruschetta al pomodoro (VG)
Tomato & basil bruschetta 202kcal
7.00

ANTIPASTI

Gamberi alla griglia
Roasted prawn & salmoriglio dressing 296kcal
12.00

Polpo in crema di ceci
Pan fried octopus, chickpea cream & paprika 424kcal
16.50

Zuppa funghi, farro e zucca (VG)
Mushroom, spelt & pumpkin soup 530kcal
15.00

Finocchio allo zafferano (V)(VG)
Saffron fennel gratin 391kcal
12.50

Burrata e melanzane (V)
Burrata, aubergine, tomato & basil 512kcal
13.50

Polpette di vitello in salsa di pomodoro
Veal meatball & tomato sauce 599kcal
14.00

San Daniele e Bufala Campana
San Daniele cured ham & Buffalo Mozzarella 625kcal
15.50

Carpaccio di manzo
Beef carpaccio & mustard mayo 356kcal
15.50

CONTORNI

Insalata mista con pomodoro (VG)
Mixed leaf salad, tomato 211kcal
6.50

Cavolo nero (VG)
Black cabbage, garlic & chilli 347kcal
7.00

Patate (VG)
Triple cooked potatoes, rosemary & garlic 810kcal
7.00

Rucola e parmigiano (V)
Rocket & Parmesan salad 310kcal
6.50

PINSA

CLASSIC ROMAN STYLE PIZZA,
A LIGHTER VERSION OF THE
CONTEMPORARY PIZZA

Marinara (VG)
Tomato, garlic oil & oregano 1020kcal
15.00

Margherita (V)(VG-R)
Tomato, mozzarella, basil 1316kcal
17.00

Calabrese
*Tomato, mozzarella, spianata Calabrese, 'nduja
& rocket* 1603kcal
21.50

Funghi misti (V)(VG-R)
Mozzarella & wild mushroom 1507kcal
22.00

Acciughe & olive
Tomato, anchovy & black olive 1238kcal
21.50

San Daniele e rucola
Mozzarella, San Daniele ham & rocket 1422kcal
21.50

PRIMI

Penne arrabbiata (VG)
Penne, fresh chilli & datterini tomato 696kcal
15.00

Tagliolini cacio & pepe (V)
Tagliolini, pecorino cheese & black pepper 785kcal
18.50

Rigatoni Carbonara
Rigatoni, egg, pork cheek, pecorino cheese & black pepper 1287kcal
18.50

Gnocchi al pomodoro (V)
Gnocchi, tomato & basil 714kcal
20.00

Tortelli burrata e ricotta (V)
Burrata & ricotta cheese tortelli, pumpkin sauce & amaretto 682kcal
20.50

Fettuccine alla Bolognese
Fettuccine, beef & pork ragu 983kcal
23.00

Tagliolini allo "Scoglio"
Tagliolini, squid, mussle, prawn, chilli & parsley 1003kcal
30.00

Fettuccina astice
Fettuccine, Canadian lobster, fresh chilli & datterini tomato 897kcal
34.00

SECONDI

Melanzana parmigiana (V)
*Stuffed aubergine,
tomato sauce, mozzarella & Grana Padano* 781kcal
19.00

Pollo alla romana
Chicken Roman style, bell pepper & olive 636kcal
23.00

Filetto di merluzzo "Puttanesca"
Cod, tomato, caper, olive & anchovy 508kcal
29.50

Orata all griglia
Grilled sea bream, potato ratte & tendersteam broccoli 721kcal
29.50

Agnello, fagioli e pomodori arrosto
Rump of lamb, Cannellini bean & roasted tomato 794kcal
34.00

Tagliata di manzo
28-day aged sirloin steak, mash potato & gravy 801kcal
36.00

DOLCI

Marsala tiramisù (V) 395kcal
7.50

Torta al cioccolato (VG)
Vegan chocolate cake, blood orange sorbet 686kcal
8.00

Panna Cotta e fichi
Marinated fig 487kcal
7.50

Blood orange, Mixed berry, Lemon sorbetto (VG)
Vanilla, Chocolate gelato (V) 301kcal
3.00 per scoop

Babà al Limoncello (V)
Vanilla mascarpone cream 437kcal
8.50

Gorgonzola dolce (V)
Gorgonzola cheese & walnut 480kcal
9.00

V: VEGETARIAN | VG: VEGAN | R: ON REQUEST

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13% service charge will be added to your bill. Please note that we are a cashless venue.