

# FIUME

## CICCHETTI

Olive di Nocellara (VG)  
*Nocellara olives* 245kcal  
4.50

Pane (VG)  
*Italian bread* 317kcal  
5.00

Montanara  
*Deep fried pizza, tomato sauce, pecorino & basil*  
476kcal  
7.00

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

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

## ANTIPASTI

Carpaccio di manzo  
*Beef carpaccio & mustard mayo* 356kcal  
15.50

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

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

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

Burrata & peperoni (V)  
*Burrata & mixed roasted bell pepper* 327kcal  
14.00

Gamberi alla griglia  
*Roasted prawn & salmoriglio dressing* 296kcal  
12.00

Salmone marinato  
*Lemon marinated salmon, fennel salad & blood orange* 292kcal  
16.00

Zuppa funghi, farro e zucca (VG)  
*Mushroom, spelt & pumpkin soup* 422kcal  
15.00

Calamari grigliati  
*Grilled squid, 'nduja sauce & watercress* 276kcal  
13.50

## CONTORNI

Invisible Chips  
*Invisible chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.*  
1.00

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

Spinaci (VG)  
*Spinach, butter & Parmesan* 269kcal  
7.50

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

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

Broccoli (VG)  
*Tenderstem broccoli, lemon & olive oil* 235kcal  
7.50

## PINSA

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

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

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

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

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

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

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

## PRIMI

Tortelli burrata e ricotta (V)  
*Burrata & ricotta cheese tortelli, butter & Datterino tomato* 915kcal  
23.00

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

Fregola allo "Scoglio"  
*Fregola, squid, mussels, prawn, chilli & parsley* 685kcal  
30.00

Gnocchi zucca e funghi (V)  
*Gnocchi, pumpkin purée & wild mushroom* 905kcal  
22.50

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

Fettuccine alla Bolognese  
*Fettuccine, beef & pork ragù* 983kcal  
23.00

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

## SECONDI

Spada alla griglia  
*Grilled swordfish, samphire, purple potato & beetroot mayo* 804kcal  
31.50

Guancia di maiale  
*Brased pork cheek, lentil stew* 1003kcal  
23.50

Peperoni ripieni (VG)  
*Stuffed bell pepper with mixed vegetable* 295kcal  
17.00

Orata alla griglia  
*Grilled sea bream, potato ratte & tenderstem broccoli* 721kcal  
29.50

Tagliata di manzo  
*42-day dry-aged rib eye steak* 759kcal  
38.50

Agnello & caponata  
*Lamb cuttlets, aubergine caponata & mashed potato* 954kcal  
34.50

Galletto  
*Grilled baby chicken, parsnip purée & spinach* 1189kcal  
26.00

## 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, Strawberry, Lemon sorbetto (VG)  
Vanilla, Chocolate gelato (V) 301kcal  
3.00 per scoop

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

Torta di pane (V)  
*Lemon bread cake & lemon sorbet* 419kcal  
8.50

Taleggio (V)  
*Taleggio cheese, onion jam & walnut* 511kcal  
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. When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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. Please note, these are sample menus. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note we are a cashless venue.