

ANTIPASTI - STARTERS

I CRUDI - RAW FISH

Pane Home-made bread and focaccia	4.5	Ostriche di Maldon l'una Maldon oysters each	4.5	Melanzane stracciatella e pomodoro baked baby aubergine with stracciatella, tomato sauce and smoked aubergines puree	16
Olive di Nocellara Nocellara Olives	4.5	Tonno tonnato Red tuna carpaccio served with tonne' sauce and black truffle caviar	17	Gamberi fritti Fried tiger prawns with home made spicy mayo	18
Vitello tonnato tartufato Truffled veal tonne'	16	Sashimi di Ricciola Yellowtail sashimi, spicy soya dressing and black truffle	18	Calamari fritti Fried squid with tartare sauce	16
Prosciutto Parma e Melone 24 months Parma ham and Cantaloupe melon	18	Tartare di tonno Red tuna tartare with potatoes puree	17	Carpaccio di anguria Watermelon carpaccio with avocado mousse and vegan mayo	16
Tacos con gamberi di Mazzara Blue corn tacos with avocado salad, Sicilian red prawns and spicy mayo	24	Tartare di salmone Salmon tartare, spicy soya dressing, guacamole, spicy mayo and sesame tuille	18	Burrata Andriese e pomodorini Apulian burrata served with datterino tomatoes and crunchy bread	15

PRIMI - PASTA

Tortello al nero di seppia ripieni di gamberi e lime Squid ink tortelli stuffed with prawns and lime served with pecorino and black pepper	26	Spaghettoni del Vesuvio Spaghettoni with vesuvian tomatoes puree, datterino tomatoes and basil	22
Spaghettoni cacio e pepe Spaghettoni in Roman pecorino cheese wheel and black pepper (Add Black Truffle £ 7.0)	20	Tagliatelle alla bolognese Grappelli's bolognese sauce tagliatelle	18
Risotto zucchine romanesche e calamari Risotto with Roman courgettes and squid	26	Paccheri alla gricia tartufata Paccheri with pork cheek, pecorino cheese and black winter truffle	26
Paccheri all'astice Paccheri with lobster and datterino tomatoes	38	Raviolone al branzino mantecato Seabass raviolo served with lobster bisque	24

SECONDI - MAINS

Groppa di agnello in crosta alle erbe Roasted lamb rump with herbs breadcrumbs and aubergines caponata	28	FISH MARKET <i>Most of our fresh fish comes from the Mediterranean sea. Anything from the market is generally offered as salt baked, grilled or oven baked. Please ask your waiter what's on today or just make your way to the market to choose from the today arrivals, Fish prices are changing daily and are based on the market rate.</i>	Saltimbocca di pollo alla romana Chicken fillet escalope with Parma ham and sage in white wine sauce	22
Tagliata di controfiletto di manzo 10oz sliced sirloin steak served with bone marrow and veal jus	30		Filetto di merluzzo glassato al miso Miso glazed cod with catalana style salad	24
Costata di manzo in crosta annerita 14oz / 400gr Blacken crust sakura grade rib eye	42		Spigola al sale Whole seabass baked in salt crust	35
Cotoletta di vitello alla milanese Breaded veal cutlet milanese served with rocket and cherry tomatoes	40		Orata alla griglia Grilled whole butterflied seabream	34

CONTORNI - SIDES

Zucchine romanesche fritte Fried roman courgettes	8	Patate arrosto Garlic and rosemary roasted potatoes	7	Insalata pomodori di Sorrento Sorrento tomato salad with Tropea onion and basil	12
Spinaci al burro e parmigiano Butter and parmesan fresh spinach leaves	7	Insalata mista Mixed leaves and cherry tomatoes salad	7	Verdure di stagione alla griglia Grilled seasonal vegetables	9