

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 alla parmigiana Baked aubergine with tomato, mint and smoked scamorza cheese | 16 |
| Olive di Nocellara Nocellara Olives | 4.5 | Ostriche di Gillardeau l'una Maison Gillardeau oysters each | 7 | Gamberi fritti Fried tiger prawns with home made spicy mayo | 18 |
| Prosciutto tagliato a mano Hand cut Parma ham | 18 | Tonno tonnato Red tuna carpaccio served with tonne' sauce and black truffle caviar | 18 | Calamari fritti Fried squid with tartare sauce | 18 |
| Zuppetta di cozze Sauteed mussels in white wine and datterino tomato sauce | 16 | Sashimi di Ricciola Yellowtail sashimi, spicy soya dressing and black truffle | 20 | Zuppa di lenticchie e funghi porcini Lentils and porcini mushrooms soup with crispy guanciale | 16 |
| Burrata con pomodorini Burrata with heirloom tomatoes | 16 | Tartare di tonno Red tuna tartare spicy soya dressing, guacamole, spicy mayo and sesame tuille | 20 | Carciofo alla romana Roman style mammola artichoke | 11 |
| Carpaccio di manzo Beef carpaccio with rocket mayo, pamesan shaves, artichokes and black truffle | 18 | Tacos con gamberi di Mazzara Blue corn tacos with avocado salad, Sicilian red prawns and spicy mayo | 24 | | |

ADAMAS ITALIAN CAVIAR ★★★★★

| Black label | 10g | 30g | 50g | Pink label | 10g | 30g | 50g | Blue label | 10g | 30g | 50g |
|--|-----|-----|-----|---|-----|-----|-----|--|-----|-----|-----|
| Classic selection served with crème fraiche and blinis | 28 | 65 | 105 | Premium Oscietra served with crème fraiche and blinis | 38 | 90 | 137 | Imperial Beluga served with crème fraiche and blinis | 95 | 265 | 325 |

PRIMI - PASTA

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|---|----|--|----|--|----|
| Tortello al nero di seppia gamberi e lime Squid ink tortelli stuffed with prawns and lime served with pecorino and black pepper | 26 | Spaghettoni cacio e pepe Spaghettoni in Roman pecorino cheese wheel and black pepper (Add Black Truffle £ 7.0) | 20 | Spaghettoni del Vesuvio Spaghettoni with vesuvian tomatoes puree, datterino tomatoes and basil | 22 |
| Risotto con funghi e topinambur Wild mushrooms and Jerusalem artichokes puree Risotto | 26 | Tagliatelle ai frutti di mare Tagliatelle with prawns, squid and mussels with datterino tomato sauce | 28 | Tagliatelle alla bolognese Grappelli's bolognese sauce tagliatelle | 18 |
| | | | | Ravioli al branzino mantecato Sea-bass stuffed home-made ravioli served with a bisque sauce | 26 |
| | | | | Paccheri con salsiccia e cime di rapa Paccheri with sausage ragout and turnip top | 22 |

SECONDI - MAINS

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| Medaglione di cervo Venison loin medallions with honey roasted roots | 40 | 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> | Polletto alla diavola Spicy baby chicken with taggiasce olives, garlic, herbs, and white wine sauce | 26 |
| Tagliata di controfiletto di manzo 10oz sliced sirloin steak served chimichurri | 32 | | Filetto di salmone glassato al miso Miso glazed salmon fillet with sauteed escarole | 26 |
| Costata di manzo in crosta annerita 14oz / 400gr blackened crust 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 salad and tomatoes | 40 | | Orata alla griglia Grilled whole butterflied seabream | 34 |

CONTORNI - SIDES

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| Zucchine romanesche fritte Fried romanesco courgettes | 8 | Patate al forno Garlic and rosemary roasted potatoes | 7 | Insalata di pomodori e cipolla Seasonal tomatoes and tropea onion | 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 |