

ANTIPASTI - STARTERS

I CRUDI - RAW FISH

Pane Bread selection	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 spicy mayo	18
Prosciutto e melone Parma ham and cataloupe melon	18	Tonno tonnato Red tuna carpaccio served with tonne' sauce and black truffle caviar	18	Calamari fritti Fried squid with tartare sauce	18
Burrata con pomodorini Burrata with heirloom tomatoes	16	Sashimi di Ricciola Yellowtail sashimi, spicy soya dressing and black truffle	20	Vitello Tonnato Tartufato Finely sliced roasted veal with tuna sauce and truffle caviar	20
Carpaccio di manzo Beef carpaccio with horseradish mayo, wild rocket and pamesan shaves.	18	Tartare di tonno Red tuna tartare spicy soya dressing, guacamole, spicy mayo and sesame tuille	22	Fregola con cozze e fiori di zucchine Fregola with mussels, courgettes flowers in white wine and datterino tomato sauce	18
		Tacos con gamberi di Mazzara 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

Tortello al nero di seppia 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	20
Risotto con asparagi e tartufo Risotto with asparagus, black truffle and marinated egg yolk	28	Ravioli al branzino mantecato Sea-bass stuffed home-made ravioli served with a bisque sauce	26
Tagliatelle ai frutti di mare Tagliatelle with prawns, squid and mussels with datterino tomato sauce	28	Paccheri alla gricia tartufata Paccheri with pork cheek and white wine ragout, pecorino cheese and black truffle	28

SECONDI - MAINS

Polletto alla diavola Spicy baby chicken with taggiasche olives, garlic, herbs and white wine sauce	26	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>	Merluzzo alla mediterranea Gratinated cornish cod with raw tomato emulsion, escarole and olive crumble.	26
Tagliata di controfiletto di manzo 10oz sliced sirloin steak served chimichurri	32		Filetto di salmone glassato al miso Miso glazed salmon fillet with green beans salad and sesame soy dressing	28
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

Zucchine romanesche fritte Fried romanesco courgettes	9	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