

GRAINS, FRUITS & YOGHURTS

HOMEMADE GRANOLA

Greek yoghurt & fresh mango

SELECTION OF FRESH FRUITS

AÇAÍ & COCONUT BOWL

blueberries, banana & seeds

BRUNCH CLASSICS

AVOCADO ON TOAST

*grilled datterini tomatoes & fresh herbs
with two poached eggs*

SHAKSHUKA

*eggs baked in rich tomato sauce
roasted peppers & feta*

EGGS FLORENTINE, ROYALE OR BENEDICT

*two poached on toasted English muffin
with sauce hollandaise*

CROQUE MONSIEUR

*prosciutto cotto & fontina cheese
with a fried egg (croque madame)
with black truffle*

SCRAMBLED EGGS & BLACK TRUFFLE

free range eggs, served with toast

BUTTERMILK PANCAKES

berry compote, whipped crème fraiche & maple syrup

ANTIPASTI & SALADS

AUTUMN SALAD

*pear, walnut, pommery mustard,
honey & pecorino gran riserva*

TUNA TARTARE

*blue fin tuna,
"pappa al pomodoro", avocado*

VITELLO TONNATO

*roasted veal, tuna & anchovy
emulsion, caper berries*

CAESAR SALAD

*romain lettuce, crispy pancetta,
anchovy & parmesan
with grilled chicken*

BEEF TARTARE

*manzetta prussiana, confit egg yolk
& condiments*

SCOTTISH SMOKED SALMON

*pickled cucumber,
capers & crème fraiche*

BURRATA

marinated datterini tomatoes & basil

*Please note that allergen cross-contamination is possible during preparation.
Raw or undercooked fish is processed fresh per EC 853/2004 regulations. *Asterisk indicates prefrozen.
Kindly inform our staff of any allergies or intolerances.*

PIZZA

MARGHERITA

tomato sauce, fior di latte, basil

DIAVOLA

tomato sauce, fior di latte, spicy salami

QUATTRO FORMAGGI

*robiola, gorgonzola,
fiore sardo, fior di latte*

PARMA

*Parma ham, tomato sauce,
fior di latte, rocket salad*

MAINS

CLUB SANDWICH

*chicken, bacon, fried egg, lettuce,
tomato & mayo served with chips*

LOBSTER ROLL

*brioche roll, mayonnaise, celery,
tarragon served with chips*

CHEESEBURGER & FRIES

*black Angus beef, brioche bun,
tomato, lettuce, pickle*

BRANZINO PROVENÇAL

*fennel confit, roasted peppers
& tomato, olives*

CHICKEN PAILLARD

*herb & lemon corn fed chicken supreme,
datterini, rocket*

STEAK

*served with chimichurri, peppercorn
or béarnaise sauce & fries*

RISOTTO PORCINI

dry sherry & radicchio

TUNA STEAK

grilled bluefin tuna, niçoise style salad

PICANHA RIBEYE FILLET

PUMPKIN RAVIOLO

delica pumpkin, brown butter & sage

PAPPADELLE RAGÙ

slow braised veal, tomato sauce

SIDES

HOME CURED THICK CUT BACON

SAUTÉED BABY SPINACH

ROASTED SWEET PEPPERS

AVOCADO

FRENCH FRIES