

FIUME

ANTIPASTI	Nocellara olives...V.....	3.0
	Bread and extra virgin olive oil...V.....	3.5
	Calamari fritti, chili jam.....	9.0
	Culatello, melon and berries...GF.....	14.0
	Puglian burrata, watercress, tomato, hazelnut...V.....	12.5
	Vitello Tonnato...GF.....	12.0
	Avocado shrimps salad, hard-boiled egg, capers, olives	14.5
PRIMI	Paccheri, welsh lamb ragout, mint and pecorino...GF-R.....	16.0
	Scotish crab and Amalfi lemon tagliolini...GF-R.....	18.0
	Gnocchi pesto Genovese...(V).....	15.0
SECONDI	Aubergine Parmigiana...V.....	12.0
	Seafood, fish mixed grill.....	26.5
	Veal chop, courgette agrodolce.....	32.5
	Oven roasted gilthead bream, saffron guazzetto..GF.....	26.5
PINSA	Classic Roman style pizza, a lighter version of the contemporary pizza	
	Margherita...V.....	10.0
	Siciliana...V.....	13.5
	Burrata and anchovies.....	15.5
	Wild mushrooms and sausage.....	18.5
CONTORNI	Rucola salad and cherry tomato...VG..GF.....	4.5
	Deep fried zucchini.....	7.0
	Fine Beanspartenopea...VG.....	5.0
DOLCI	Tiramisú ...V.....	6.5
	Panna cotta, wild berries...GF.....	6.5
	Affogato all' Amarena...V.....	6.5

SPARKLING WINE

Prosecco le dolci colline

Region	125ml	750ml
Veneto.....	7.0.....	35.0

WHITE WINE

The Rambler White NV

Pinot Grigio Conviviale, 2018

Gavi Di Gavi La Giustiniana, 2018

Region	175ml	500ml	750ml
Western Cape.....	6.0.....	17.0.....	23.5
Friuli.....	6.5.....	18.5.....	27.0
Piedmont.....	11.0.....	31.0.....	48.0

ROSE WINE

Pinot Grigio Rosato, 2018

Region	175ml	500ml	750ml
Lombardia.....	6.5.....	18.0.....	26.0

RED WINE

The Rambler Red, NV

Montepuciano d' Abruzzo 2019

Chianti Classico, 2017

Region	175ml	500ml	750ml
Western Cape.....	6.0.....	17.0.....	23.5
Abruzzo.....	8.0.....	22.5.....	35.0
Tuscany	9.0.....	25.5.....	39.5

BEER

Peroni Libera 0%.....
 4.0 |

Peroni 33 cl (bottle).....
 4.7 |

Menabrea 33 cl (bottle).....
 5.0 |

SOFT DRINKS

Coke / Diet Coke.....
 3.5 |

Fever Tree Lemonade.....
 3.5 |

Fever Tree Tonic.....
 3.5 |

Juices (apple, mango, pineapple, cranberry, orange).....
 3.5 |

V:Vegetarian | VG:Vegan | GF:Gluten Free | R:On Request

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. PLEASE NOTE THESE MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCE AVAILABILITY.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTORISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL