

GRIGLIA

OPEN FIRE ITALIAN KITCHEN

This is the journey to explore the joy of summer 'grigliata', where sharing plates are placed in the middle for communal dining.

Recommended to share for TWO: 2 appetisers + 1 pasta + 1 main with sides of your choice

From The Garden

House-made Focaccia ★	8
Garlic, Rosemary, Apulian Extra Virgin Olive Oil	
Sicilian Tomatoes ★	19
Wild Oregano, Tarallo Bread Crumble	
Baked Eggplant	24
Buffalo Mozzarella, Ligurian Basil	
Burratina	24
Marinated Beetroot, Orange	
Spaghetti	22
Datterini Tomatoes, Basil	
Rocket Salad	16
Roasted Pumpkin, Truffle Dressing	

From The Land

24-month Aged Parma Ham	14
Smoked Pears	
Beef Tartare	22
Parmesan Fondue, Truffle	
Gratinated Bone Marrow ★	24
Salsa Verde Crostini	
House-made Lasagna	24
Beef Cheek Ragout	
Pappardelle ★	28
Pork Cheek, Chianti, Guanciale	

From The Sea

Baby Cuttlefish	18
Roasted Vegetables, Parsley Sauce	
Octopus	28
Roasted Tomatoes and Almond Pesto	
Hokkaido Scallops ★	28
White Corn, Amalfi Lemon	
Fusilli "Monograno Felicetti" ★	26
Jumbo Crab, Spicy 'Nduja	
Shell Pasta	26
Sicilian Prawn Tartare, Calabrese Chilli	

Open fire grill

	Weight	
5 Peppers Crusted Duroc Pork Chop	300g	48
Angus Beef Striploin	400g	68
Spiced Coastal Spring Lamb Chops	400g	68
Suckling Pig Porchetta	600g	98
450-Day Grain-fed Wagyu Ribeye MBS 4-5	500g	148
30-day Dry-aged Grass-fed Porterhouse	900g	148
200-day Grain-fed Porterhouse ★	900g	188
200-day Grain-fed Angus Prime Rib 'Costata'	1kg	198
Half Spanish Turbot ★	500g	68
Whole Mediterranean Seabass	700g	78

Sides

Broccolini	12
Confit Garlic Oil	
Potato Purée	12
Horseradish, Smoked 'Caciocavallo'	
Sautéed Kale	12
White Balsamico	
Cherry Tomatoes	12
Baby Rocket Salad	
Padron Peppers	12
Roasted Brussels Sprouts	12
Charcoal Grilled Asparagus	12

Desserts

Sicilian Cannoli (Per Piece)	4
Ricotta, Chocolate	
Nocciolamisu	14
Mascarpone, Frangelico, Espresso	
Upsidedown Apple Cake	14
Salted Caramel Ice Cream	
Sgroppino	16
Vodka and Lemon Sorbet, Prosecco	