



SMALL PLATES

sun-dried tomato arancini (v) 447 kcal 9

assorted bruschetta 230 kcal 9
stracciatella-basil, calabrian anchovy, and lardo di colonnata

nocellara olives or taggiasche olives (v) 98/114 kcal 9

36-month aged parmesan reggiano D.O.P. chunks 322 kcal 10

smoked almonds d`avola (n) 300 kcal 6

seaweed fritter, arrabbiata sauce (ve) 235 kcal 8

SMALL PLATES

tuna tartare 405 kcal 28
verbena, taggiasche tapenade, pane carasau

grilled asparagus, truffle, shaved parmesan reggiano (v) 356 kcal 21

burratina, marinated heritage tomatoes (v) 284 kcal 26

sautéed octopus, broad beans purée, fried breadcrumb and herb dressing
262 kcal 28

panzanella, datterini tomatoes, cucumber, cannellini beans, red onion (ve)
248 kcal 19

fritto misto 285 kcal 24
baby squid, prawns, broccoli, asparagus, chilli lemon mayonnaise

salmon crudo, fennel and orange 208 kcal 18

carpaccio d`orata (n) 248 kcal 27
yoghurt, almonds, grapes

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.
Adults need around 2000 kcal a day.

(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.



roasted wild sea bass, caponata 396 kcal 48

fiorentina t-bone steak (750g) for two, salsa verde 1161 kcal 85

tagliolini, bronte pistachio pesto (ve, n) 452 kcal 30

lemon-chilli baby chicken, fennel-olive salad 742 kcal 33

rigatoncini cacio e pepe (v) 431 kcal 30
add truffle 11

angus beef fillet carpaccio for two, wild rocket, parmesan reggiano shavings
with mustard dressing 699 kcal 54
with artichoke truffle pesto 669 kcal 60

grilled giant prawns, puttanesca sauce (2pcs) 218 kcal 38

red mullet all'acqua pazza 420 kcal 29

SIDES

lollo rosso, frisée, fennel and radish (ve) 256 kcal 12

sautéed cime di rapa, garlic, chilli (ve) 242 kcal 12

grilled courgettes, scapece dressing (ve) 165 kcal 12

triple roasted potatoes, rosemary salt, crème fraîche dip (v) 411 kcal 12



lemon polenta cake with vanilla crème fraiche lime crumble,
yogurt ice-cream 345 kcal 14

apricot crostata, amaretto ice-cream (n) 423 kcal 15

amalfi lemon meringue tart 486 kcal 14

pistachio and amarena ice-cream (n) 461 kcal 14
wafer tuile cup

tiramisu to share 1790 kcal 28
serves four

il giardino gelato cones: 12
peach sorbet 185 kcal
almalfi lemon sorbet 160 kcal
valhona chocolate ice-cream 262 kcal
coffee ice-cream 320 kcal

SWEET WINES

125ml/bottle

2020, Muscat du Cap Corse, Domaine Pieretti, France 13 / 79

2018, Passito di Pantelleria, Solidea, Italy (500ml) 19 / 85

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DRINKS

CLASSICI 14

Campari Spritz

Aperol Spritz

SIGNATURE 16

Spritz Royal

Aperol, cider, champagne, orange, grape

Don Peppe

Amaro Braulio, cherry soda, prosecco, cherry, thyme

Terrone

Campari, London Essence grapefruit soda, prosecco, pink grapefruit, basil

Don Salvatore

Amaro Averna, Chinotto, prosecco, mint, lemon

Spritz Sbagliato

Amaro Cynar, 1757 vermouth di Torino, tonic water, prosecco, rosemary, lime

Piccolino (NA) 10

Crodino, cranberry juice, blackberry

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COCKTAILS

Southern Swizzle 19

Bombay Sapphire, Crème de Mure, Amaro Nardini, Lemon juice

Pear & Fig leaf Bellini 19

Pear Nectar, Parafante fig leaf liqueur, Celery bitters, Prosecco

Seaplane 19

Bacardi Carta Blanca, Banks 5, Amaro Montenegro, Aperol, Mango nectar

Eden Cobbler 19

Patron Silver, Strawberry aperitif, Rhubarb juice, Peychaud bitters, Tonic

Peach Vesper 19

Bombay Premier Cru, Chardonnay Vodka, Cocchi Americano, Peach wine

Road to Sata 19

Toki Whisky, Perry Pear EDV, Lemon juice, Coconut water, Egg whites

Java Cup 19

Michter's bourbon, Walnut aperitif, Caramel syrup, Coffee, Coconut water

Lupara 19

Remy Martin 1738, Avallen Calvados, Sweet Vermouth, Averna,
Liquorice bitters

Mad Master Old Fashioned 22

The Lakes WMR N.5 , Apricot EDV, Apricot Cream, Peach & Citrus bitters

You go! (NA) 12

Palette Roots, Nettle Cordial, Verjus, Grapefruit & Rosemary Tonic
(available with Grey Goose Citron 19)

Sicilian Lemonade (NA)12

Almond Milk, Orgeat, Bergamot, Lemon juice (available with Barsol Pisco19)

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BUBBLES

125 ml / bottle

Laurent-Perrier, La Cuvée Brut, N.V. 19/95

Laurent-Perrier, Rosé Brut, N.V. 25/130

Dom Pérignon, Brut, 2012 60/350

Bellavista Satén, Brut Vintage, Franciacorta, Italy, 2016 19/95

Corpinnat “Intense Rosat”, Rosé Brut, Catalonia, Spain, 2018 19/95

MEDITERRANEAN WINE SELECTION

125 ml / bottle

WHITE

2019, Vilana “Pirovolikes”, Lyrarakis, Crète, Greece 55

2020, Vermentino, Domaine Fiumicicoli, Sartène, Corsica 55

2020, Marisa Cuomo “Costa d’Amalfi”, Campania, Italy 14/65

2018, Etna Bianco “Ante”, I Custodi, Sicily, Italy 75

2018, Chardonnay, Domaine des Tourelles, Bekaa Valley, Lebanon 16/75

2018, Robola “Classic”, Petrakopoulos, Kefalonia, Greece 16/75

2014, Le Soula Blanc, Côtes Catalanes, France 17/80

2021, Cassis Blanc, Clos Saint Magdeleine, Provence, France 18/85

2017, Cinqueterre Bianco, Campogrande, Liguria, Italy (ORANGE) 20/95

2017, Obeideh, Sept, Zahleh, Lebanon 95

2020, Fiano di Avellino “Exultet”, Quintodecimo, Campania, Italy 99

2018, Assyrtico, Venetsanos, Santorini, Greece 105

2019, Fiorduva, Marisa Cuomo, Costa d’Amalfi, Italy 180

FINE BY CORAVIN

2016, Sauvignon Blanc “Les Champs Libre”, Bordeaux Blanc, France 35/180

2016, Condrieu “La Bonnette”, René Rostaing, Rhône Valley, France 35/180

2011, Domaine de Chevalier, Pessac-Léognan, Bordeaux, France 42/250

2016, Puligny-Montrachet “Les Folatieres”, G. Boulanger, Burgundy, France 48/265

2012, Riesling Kabinett “Scharzhofberger”, Egon Müller, Mosel, Germany 55/312

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RED

- 2020, Lacryma Christi del Vesuvio, Mastroberardino, Campania, Italy 55
2019, Syrah Tandem, Alain Graillot, Casablanca, Marocco 14/65
2020, Bobal “Bobos”, Finca Casa la Borracha, Utiel-Requena, Spain 18/85
2019, Col·leció Privada, Maciá Batle, Mallorca, Spain 18/85
2017, Terrasses du Larzac, Domaine Montcalmés, Languedoc, France 19/90
2017, Le Cupole, Tenuta di Trinoro, Tuscany, Italy 20/95
2017, Bandol, Domaine Terrebrune, Provence, France 110
2018, Etna “Calderara Sottana”, Tenuta delle Terre Nere, Sicily, Italy 23/120
2017, Cabernet Sauvignon “Olivos”, Biblia Chora, Macedonia, Greece 120
2017, Bolgheri “Piastraia”, Michele Satta, Tuscany, Italy 120
2013, Châteauneuf du Pape, Château La Nerthe, Rhône Valley, France 125
2016, Clos Martinet, Mas Martinet, Priorato, Spain 160

FINE BY CORAVIN

- 2016, Côte-Rotie “Terrasse”, Jean-Luc Jamet, Rhône, France 37/195
2014, Cabernet Sauvignon, La Jota, Howell Mountain, USA 45/270
2009, Châteauneuf du Pape, Château de Beaucastel, Rhône Valley, France 45/270
2012, Barolo “Cicala”, Aldo Conterno, Piedmont, Italy 45/270
2010, Château Magdelaine, Saint Émilion, Bordeaux, France 47/280
Charmes-Chambertin Grand Cru, Domaine des Varoilles, Burgundy, France 47/280
2009, Château Rauzan-Ségla, Margaux, Bordeaux, France 75/435

ROSE

- 2020, Château Minuty “Prestige”, Côtes de Provence, France 15/75
2020, Rosé “A”, Fattoria Aldobrandesca, Tuscany, Italy 19/99