

# 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**

## Finger food

<b>Marinated Olives</b> Calabrese Chilli	4	<b>Mortadella Mousse</b> Parmesan, Pistachio	6
<b>Crispy Focaccia</b> Taleggio, Truffle	6	<b>Cantabrian Anchovies</b> Sourdough, Smoked Butter	7
<b>Prawn Tartare</b> Puff Pastry, Shichimi	7	<b>Brisket Slider</b> Caramelized Onion, Mustard	8

## From The Garden

<b>House-made Focaccia</b>	6
Garlic, Rosemary, Apulian Extra Virgin Olive Oil	
<b>Heirloom Tomatoes Carpaccio</b>	18
Sicilian Oregano, Tarallo Bread Crumble	
<b>Baked Eggplant</b>	22
Buffalo Mozzarella, Lingurian Basil	
<b>Burratina</b>	26
Romanesco, Hazelnuts, Pickled Vegetables Pesto	
<b>Ravioli Caciocavallo</b>	24
Zucchini, Seawater Marinated Tomatoes	

## From The Land

<b>36 Months Aged Parma Ham</b>	16
Smoked Pears	
<b>Beef Tartare</b>	22
Beluga Capers, Smoked Quail Egg	
<b>Gratinated Bone Marrow</b>	24
Salsa Verde Crostini	
<b>Housemade Lasagna</b>	26
Short Ribs & Truffle	
<b>Pappardelle</b>	28
Pork Cheek, Chianti, Guanciale	

## From The Sea

<b>Japanese Prawns</b>	22
Sweet Peppers, Taggiasca Olives	
<b>Tuna Crudo</b>	24
Pine Nuts, Radish, Smoked Oil	
<b>Hokkaido Scallops</b>	26
White Corn, Amalfi Lemon	
<b>Fusilli "Monograno Felicetti"</b>	28
Jumbo Crab, 'Nduja	
<b>Paccheri "L'Italiana"</b>	36
Canadian Lobster, Calabrese Chilli	

## Open fire grill

Recommended for

30 Days Dry Aged <b>Porterhouse</b> 'Fiorentina'	2-3 persons	158
Bone-in Angus <b>Beef Striploin</b>	2 persons	78
5 pepper Crusted Duroc <b>Pork Chop</b>	2 persons	78
Whole Mediterranean <b>Seabass</b>	2 persons	78
Spiced Coastal Spring <b>Lamb Rack</b>	2 persons	88
Suckling Pig <b>Porchetta</b>	2 persons	98
450 Days Grain Fed Wagyu <b>Beef Ribeye</b> MBS 4-5	2 persons	148
Whole Spanish <b>Turbot</b>	3-4 persons	148
200 Days Grain Fed Angus Beef <b>Prime Rib</b> 'Costata'	4-5 persons	298

## Sides

<b>Roasted Potatoes</b>	10
<b>Charcoal Grilled Baby Corn</b> Brown Butter Sabayon	10
<b>Broccolini</b> Confit Garlic Oil	12
<b>Potato Purée</b> Horse Radish, Smoked 'Caciocavallo'	11
<b>Sautéed Kale</b> White Balsamico	12
<b>Cherry Tomatoes</b> Baby Rocket Salad	12
<b>Romaine Lettuce</b> Anchovies Dressing, Garlic Crumbs	12

## Desserts

<b>Sicilian Cannoli</b> Ricotta, Chocolate	3
<b>Nocciolamisu</b> Mascarpone, Frangelico, Espresso	12
<b>Upsidedown Apple Cake</b> Salted Caramel Ice Cream	16
<b>Sgroppino</b> Lemon Sorbet, Prosecco	18