



## Aperitivo

Marinated olives 6 - Panelle & crocche' 7 - Bruschetta Bricco 7  
Selection of bread & aromatic butter 7 - Crostini salati 9

## Antipasti

Caponata Siciliana, fried aubergine in a sweet & sour dressing 14

Burrata, roasted cherry tomatoes, home-made balsamic glaze reduction, basil oil & baby rocket 16

Caciocavallo allo sfincione, caciocavallo cheese & sfincione sauce, aromatic breadcrumb 16

Polpette Di Bricco, beef & aubergine meatballs with tomato sauce, pecorino & basil 16

Parmigiana di melanzane, fried aubergine with mozzarella, parmigiano, fresh tomato sauce & basil 18

Beef filet tartare, hazelnut oil, anchovis water, stracciatella, lemon zest, roasted almonds & guttiao bread 26

## Pasta & Risotto

Spaghetti Puttanesca, cherry tomatoes, olives & capers 18

Tagliolini Cacio & Pepe, pecorino cheese & pepper 22

Pappardelle with slow-cooked venison ragu' & pecorino shavings 26

Agnolotti all'ossobuco, veal shank filled agnolotti with saffron sauce & beef jus 28

Porcini mushroom risotto 32

Spaghetti Wagyu-nara in a "traditional way" 45

## Main course

Chicken Poussin with salmoriglio sauce & roasted potatoes 28

Slow-Cooked Short Rib with sautéed baby spinach & whipped aromatic butter 36

Ribeye Steak with pickled walnuts & chimichurri 40

TASTING MENU £130 PER PERSON  
WAGYU TASTING £240 PER PERSON

Ask your waiter  
- min. 2 person -

Hand cut chips 8  
House salad 8 (+7 as main)  
Baby roasted potatoes 8  
Mixed marinated grilled veggies 8  
Tendersteam broccoli 8

In case of allergies, intolerances or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.

## From the Grill

OUR DRY-AGED STEAKS ARE ON THE BONE AND ARE FOR TWO PEOPLE TO SHARE.

THEY ARE SERVED ON A HOT SALT PLATE AT THE TABLE.

CHECK WITH OUR STAFF MEMBERS WHAT IS THE MINIMUM CUT FOR EACH BREED

- RIB STEAK OR T-BONE -

### ON THE BONE DRY-AGED BEEF SELECTION:

<u>Hereford- UK</u>	£110 per Kg	<u>Shorthorn - UK</u>	£140 per Kg
Marbling / Marezzatura	✔✔○○○○	Marbling / Marezzatura	✔✔✔○○○
Softness / Tenerezza	✔✔✔○○○	Softness / Tenerezza	✔✔✔○○○
Flavour / Intensità	✔✔✔✔○○	Flavour / Intensità	✔✔✔✔○○
‡ Chianti Classico, Tenuta Arceno		‡ Benuara, Cusumano	
‡ Noa', Cusumano		‡ Cabernet Sauvignon, Tasca	
‡ Brunello Di Montalcino, Poggio Antico		‡ Chianti Gran Selezione, Badia a Passignano	
<u>Sashi - Finland</u>	£160 per Kg	<u>Black Angus - Spain</u>	£160 per Kg
Marbling / Marezzatura	✔✔✔○○○	Marbling / Marezzatura	✔✔✔○○○
Softness / Tenerezza	✔✔✔✔○○	Softness / Tenerezza	✔✔✔○○○
Flavour / Intensità	✔✔✔✔○○	Flavour / Intensità	✔✔✔✔○○
‡ Torcicoda, Tomaresca		‡ Valpollicella Superiore, Zenato	
‡ Chianti Classico Riserva, Antinori		‡ Sagana', Cusumano	
‡ Tignanello, Antinori		‡ Rosso Del Conte, Tasca	
<u>Marango - Italy</u>	£160 per Kg	<u>Rubia Gallega - Spain</u>	£170 per Kg
Marbling / Marezzatura	✔✔✔○○○	Marbling / Marezzatura	✔✔✔○○○
Softness / Tenerezza	✔✔✔○○○	Softness / Tenerezza	✔✔✔○○○
Flavour / Intensità	✔✔✔✔○○	Flavour / Intensità	✔✔✔✔○○
‡ Torcicoda, Tomaresca		‡ Cygnus, Tasca	
‡ Cabernet Sauvignon, Tasca		‡ Amarone Classico, Masi	
‡ Osar, Masi		‡ Baffonero, Rocca di Frassinello	

### WAGYU SELECTION:

<u>Spanish Wagyu - Spain</u>	£240 per Kg	<u>A5 Wagyu - Japan</u>	£60 per 100g
Marbling / Marezzatura	✔✔✔✔○○	Marbling / Marezzatura	✔✔✔✔✔
Softness / Tenerezza	✔✔✔✔○○	Softness / Tenerezza	✔✔✔✔✔
Flavour / Intensità	✔✔✔✔✔	Flavour / Intensità	✔✔✔✔✔
‡ Cabernet Sauvignon, Tasca		‡ Cont'Ugo, Tenuta Guado al Tasso, Antinori	
‡ Orma IGT, Bolgheri		‡ Mille e una Notte, Donnafugata	
‡ Sassicaia, Bolgheri		‡ Masseto, Bolgheri	

### CHATEAUBRIAND ON HOT SALT STONE

Italian filet served with roasted potatoes & choice of side £100 (400 gr)

Dry aged depending on availability £22 per 100 gr

Pepper sauce 5 | Wine sauce 5 | Cheese fondue 5