



## TASTING MENU £130

An amouse bouche welcome of crostino salato & bubbles

### Course 1

Panelle e Crocche', chickpea crisps & potato croquettes

Caponata Siciliana, fried aubergine in a sweet & sour dressing

Burrata, roasted cherry tomatoes, home-made balsamic glaze reduction

### Course 2

Home -made Cappelletti in brodo, filled with dry aged beef served in broth

### Course 3

We serve our steaks on hot hymalaian rock salt pan

Rib steak of Sashi, Finland

and / or

Rib steak of Black Angus, Spain

### Sides

Roasted potatoes & house salad

### Dessert

Small cannoli of Ricotta & Pistachio

In case of allergies or dietary requirements, please speak to your waiter before ordering.

A discretionary service charge of 13.5% will be added to your bill.



## WAGYU TASTING MENU £240

An amouse bouche welcome of crostino salato & bubbles

### Course 1

Caponata Siciliana, fried aubergine in a sweet & sour dressing

A5 Japanese Wagyu on stuffed gnocchi with cacio-pepe & lime caviar

### Course 2

Spaghetti Wagyu-nara in a “traditional way”

### Course 3

A5 Japanese Wagyu

### Course 4

We serve the steak on hot hymalaian rock salt pan

Rib steak of Spanish Wagyu, Spain

### Sides

Roasted potatoes & house salad

### Dessert

Small cannoli of Ricotta & Pistachio

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