


## SNACKS

Home-Made Focaccia Bread 	5	Chicken Liver Pate Crostini	9
Bella di Cerignola Olives  <i>Plain or Marinated</i>	7	Italian Charcuterie board (To Share)	19
House mixed Nuts 	6	24 month Prosciutto di Parma DOP	9
Grilled Artichoke Hearts	8		

## ANTIPASTI

Burrata Pugliese, Walnut Pesto & Pane Guttiau (V)	18
Char-grilled Squid, Borlotti beans, Cime di Rapa & Chilli	18
Blue Fin Tuna Crudo, Chilli, Samphire, Cucumber & Capers	22
Beef Fillet Tartare, Parmesan Crisp, Burnt Mushroom & Truffle Aioli	20
Rainbow Beetroot Carpaccio, Oat Cream, Kohlrabi & Cashew 	15


## PASTA

Native Lobster Linguine, Tomato, Chilli & Basil	39
Manicomio Carbonara - Pork Cheek, Egg & Pecorino Sardo	20/26
Market Seafood Ragù Tagliolini, Parsley & Chilli	22/28
Wild Venison Bolognese Tagliatelle	20/26
Porcini & Buffalo Ricotta Ravioli (V)	22/28


## SECONDI

Line Caught Seabass, Spinach & Brown Shrimp Sauce	42
Sautee of Scottish Langoustine, Tiger Prawn & Baby Squid	30
Buttermilk Chicken Milanese, Bean Salad & Tarragon Aioli	27
Salt Marsh Lamb Barnsley Chop, Curly Kale & Heritage Carrots	26
40 Day Aged Beef Sirloin, Candied Tomatoes & Watercress	45
Artichoke alla 'Romana', Pumpkin Farrotto & Hazelnuts 	25

## CONTORNI

Zucchini fritti 	8	Hand cut triple cooked Rosemary Chips 	6
Rocket & Parmesan	7	Sicilian Tomato Salad 	7
Slow Roast Vegetables 	8		

## DESSERTS

Gelato & Sorbet selection	7.5
Amadei Chocolate Mousse	10
Manicomio Tiramisù	9.5
Amalfi Lemon Meringue Tart	11
Affogato	6.5
Hazelnut Pannacotta 	9.5
Chocolate & Petit Four (to share)	14
Piedmont Pudding	10

## CHEESE BOARD 3/5

Selection of 3 or 5 cheeses	14/18
<i>Ask your waiter for today's selection</i>	

If you have any intolerance or specific diet, please notify the waiter for guidance.  
A 15% discretionary service charge will be added to your bill.