



## TABLE SNACKS 4.5 EACH

Nocellara olives • Rosemary almonds • Warm barbari bread • Whipped feta

## STARTERS

### Ahi Crudo – 18

Delicate slices of yellowfin tuna with blood orange, fennel, capers, Persian cucumbers and fresh dill

### Burrata, Heritage Tomato & Grilled Peach – 16.5

Creamy burrata with heritage tomatoes, grilled peach, basil, pomegranate, and aged balsamic

### Creamy Hummus Topped With – 14.0

Spicy Calabrian 'nduja, Kalamata olives, and sucuk Turkish sausage

### Charred Courgette & Avocado Salad – 14.0

Charred courgette and avocado with poached cacklebean egg, mint, pistachio, and poppy seed dressing

## MAINS

### Entrecôte Steak – 38.0

Grilled entrecôte steak with pommes frites, and Café de Paris steak sauce

### Ghalieh Daria – 29.0

Fish of the day fillet, clams & prawns in a fragrant tamarind & herb sauce, served with dill rice

### Corn-Fed Chicken Supreme – 24.5

Crushed new potatoes, grilled gem lettuce, and sumac jus

### Melanzane Parmigiana – 19.0

Aubergine, tomato, basil, & mozzarella

### Fattoush Chicken Salad – 19.5

Levantine “toasted pita salad” greens, radishes, cucumbers, tomatoes, mint & parsley 19.0

## DESSERTS

### Pistachio Tiramisu – 8.5

A pistachio-laced twist on the classic Italian tiramisu

### Baklava with Vanilla Gelato – 8.5

Sticky nut baklava served warm with vanilla gelato

### Torta della Nona – 8.5

Shortcrust pastry filled with crema pasticcera, topped with pine nuts

### Italian Cheese Selection – 9.50

A carefully chosen selection of Italian cheeses including Taleggio, Pecorino Toscano, and Gorgonzola dolce, served with seasonal accompaniments and artisan crackers