

GARUM

APERITIVO

Olive Bella di Cerignola
Cerignola green olives marinated
with fennel seeds and lemon zest
5.5

Crocante di Baccalà
Deep fried crunchy salted cod,
homemade ajoli, capers
10

Pallotte cacio e ova
Deep fried cheesy 'bread balls' on
homemade mint mayonnaise
8.25

Pane burro e alici
Roman rustic toasted bread,
whipped alpine butter, anchovies
6.5

Garum Spritz Select Aperitivo, Cactus liquor, prosecco, soda 11.5

Roma Milano Torino The Roman take on Negroni - Seven Hills Gin, Antica Formula Vermut, Campari 14.50

NV Franciacorta Dosaggio Zero UNO DOCG Andrea Arici, Colline della Stella 19.95

PINSA ROMANA

Margherita
Rich tomato sauce,
mozzarella fiordilatte,
stracciatella di burrata, basil
16.5

Mortazza
Mortadella Opera,
stracciatella di burrata,
pistachio granella
18.5

Garum
Fiordilatte mozzarella,
Sundried tomatoes,
Sciacca anchovies
18.5

Cicoria e Zucca Violina
Mozzarella fiordilatte,
Chicory, butternut squash,
Yellow Datterini, Parmigiano
Reggiano 30 months
18

ANTIPASTI

Supplizio 2 deep fried rice suppli (Roman Arancini), 1 potato croquette with smoked provola 14

Trippa alla Romana Roman style veal tripe, rich tomato sauce, mint, Pecorino Romano D.O.P. 14

La Vignarola Cooked, raw and pickled seasonal field's salad with pecorino Romano D.O.P. and crispy potato crumble 14.5

Moscardini e Pane Baby octopus, lightly spiced tomato sauce, red garlic oil bruschettina 15

Mozzarella in Carozza Deep fried Mozzarella sandwich, anchovies, Pecorino Romano D.O.P. 12

Pane e Cipolle di Montoro Slow cooked Montoro ramata onions bruschetta 8.5

Polpo Arrosto Roasted octopus, cauliflower salsa, agrodolce cauliflowers, hazelnuts and coppa di testa salami 16.5

Costata di Manzo Angus del Wiltshire 300gr Aberdeen Angus Ribeye steak from Regenerative farm, crunchy potato and fondo bruno jus 42

PASTE E RISOTTI

Carbonara Rigatoni di Gragnano, egg yolk, guanciale, pecorino Romano D.O.P. 19

Amatriciana Spaghetti alla chitarra di Gragnano in rich tomato sauce, guanciale, pecorino Romano D.O.P. 19

Gricia Spaghetti alla chitarra di Gragnano, guanciale, toasted black pepper, pecorino Romano D.O.P. 19

Tagliatelle Cacio e Pepe Homemade egg tagliatelle, toasted black pepper, pecorino Romano D.O.P. 19

Tortelli di Cipollata Homemade tortelli, slow cooked Montoro onions and 30 months Parmigiano Reggiano.
served with butter, sage and choco nibs 19.75

Rigatoni di Coda alla Moda dei Vaccinari Rigatoni di Gragnano, slow cooked Ox-tail ragù, dark chocolate, pecorino Romano D.O.P. 21

Tagliatelle Funghi e Tartufo Nero Homemade egg tagliatelle with mixed wild and porcini mushrooms, seasonal black truffle 34

Risotto agli Scampi Carnaroli Risobuono 'La Mondina', Scottish Langoustines, crème fraiche, lemon zest 27

Risotto al Verde e Formaggi Carnaroli Risobuono 'La Mondina', broccoletti, smoked provola fondant, blue cheese 24

CONTORNI

Broccoletti Ajo e Ojo Roman Broccoletti in garlic, chilli end EVO oil 5.75

Puntarelle Roman chicory sprouts' salad, chef's Garum, anchovy 7

Patata croccante Deep fried crunchy potato, 30 months Parmesan and anchovy 5.75

Giardiniera Traditional salad of seasonal sweet and sour vegetables from the garden 6

Cicorietta di Campo Ripassata Field chicory, garlic, EVO oil, Chilli 6.75

Spinaci Burro e Parmigiano Spinach cooked in butter with 30 months Parmigiano Reggiano 5.75

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 13.5% is added to your bill