

ROTORINO

ROSE SPUMANTE	6	CAMPARI & SODA	6
APEROL SPRITZ	7.5	AMERICANO	7

FIRST

CURED

OLIVES nocellara	3.5
SPIANATA CALABRESE chilli	6

RAW/COLD

CELERY & AUBERGINE CAPONATA pinenut, caperberry	6
GRILLED RADICCHIO pomegranate, balsamic, parmesan	6

FRIED/GRILLED

THREE TOASTS tomato, ricotta, olive	8
ARANCINI saffron aioli	7

SECOND

PASTA

GOOSE RAGU RIGATONI rosemary, parmesan, red wine	8.5/15
CAVOLO NERO CASARECCE garlic, chilli, pecorino	8/14
CUTTLEFISH RAGU PACCHERI pea, chilli	8.5/15
DELICIA SQUASH GNUDI sage, butter	9

CHEESE

piece 5 / plate 9

PECORINO SARDO Hard, Sheep's Milk
TALEGGIO Soft, Cow's Milk
GORGONZOLA Soft, Cow's Milk

JANUARY SET MENU

Sunday - Thursday all night, Friday 6pm-7pm
2 courses £15 - 3 courses £19

FIRST

SALT COD BACCALA / ROAST FENNEL SALAD /
GRILLED RADICCHIO

SECOND

CIME DI RAPA REGINETTE / N'DUJA CASARECCE /
MEATBALLS with POLENTA

DESSERT

SALTED CARAMEL ICE CREAM / CHOCOLATE CAKE /
TIRAMISU

THIRD

WOOD GRILL

HANGER STEAK Calabrian chilli	14.5
COPPA STEAK olive, fennel herb	14.5
SASSO CHICKEN porcini, roast garlic, ricotta, toast	16.5
WHOLE SEA BREAM pistachio	18.5

STOVE

VEAL & PORK MEATBALLS tomato sauce	9.5
BAKED POLENTA gorgonzola, taleggio, napoli sauce	11

SIDES

FRIED POTATOES rosemary, garlic	4.5
WOOD-ROASTED SQUASH chilli, pumpkin seed	4.5
CIME DI RAPA & CHARD butter	4.5
MIXED LEAF SALAD lemon oil	4.5

UNLIMITED FILTERED STILL / SPARKLING WATER 1