búho



Seasonal Menu

Tempting Beginnings

Focaccia & 'Caviar' - 7
Rosemary & confit garlic focaccia served with whipped olive oil and balsamic pearls

First Impression

Wild Mushroom & Truffle Arancini - 8
Black garlic, pecorino Romano, chive

Transparent Pizza Diavola - 8
'Nduja, pizzaiola sauce, stracciatella, chilli, basil

Gamberoni Tartalette Nero - 8
Squid ink tartalette, gamberoni tartare, saffron shellfish aioli

Before The Obsession

Vitello Tonnato - 24
Thinly sliced veal, tuna and anchovy emulsion, pickled girolle, Taggiasca olive, parsley

Oxtail Raviolo - 26
Raviolo of slow cooked oxtail, celeriac, crispy shallot, porcini & thyme jus

Scallops - 26
Seared scallops, nduja xo sauce, pickled Romanesco, chive beurre blanc

Burrata Tricolore - 18
Burrata mousse, Italian tomatoes, salsa marmorizzata, basil & parmesan grissino

The Main Obsession

Tortellini en Brodo - 28
Ricotta & truffle tortellini, aromatic mushroom dashi, pickled shimeji mushroom, asparagus

Risotto Rosso di Mare - 38
Lobster head Carnaroli risotto, U5 gamberone, gremolata, squid ink

Cervo di Bosco - 34
Venison loin, butternut squash, fig & sage chutney, Amadei Toscano Black chocolate jus

Fillet Steak Al Pepe Verde - 42
Grilled beef fillet with silky celeriac purée, glazed shallots, pickled girolles and a rich peppercorn jus

Hake alla Mediterranea - 32
Pan-seared hake, razor clam, salsify, pea & roe fricassee, braised fennel

Companions

Sgagliozze - 9
Crispy polenta chips, parmigiano Reggiano, sundried tomato, chive

Cavolo Nero - 9
Sautéed cavolo nero & Tenderstem broccoli, garlic breadcrumbs, confit chilli & garlic

Happy Ending

Tortino al Cioccolato - 15
Gooey centre dark chocolate moelleux, marsala poached pear, candied pecan, gorgonzola dolce gelato

Tiramisu della Nonna - 15
Traditional Italian tiramisu with mascarpone & marsala cream, espresso-soaked savoiardi biscuits, cocoa and Kahlua

Amalfi Coast's Lemon Sorbet - 8
Bright, zesty & intensely citrusy Italian-style lemon sorbet, inspired by the sun-drenched Amalfi Coast. Served with pistachio crumble