

SYCAMORE

VINO • CUCINA

CICCHETTI

Olives Marinato – Puglian olives	3.5
Parmigiano Reggiano – Aged parmesan	4
Zucchine fritte – Deep fried courgettes, truffle emulsion	5
Fregola con cozze – Sardinian pasta, garlic sourdough	7.5
Topinambur fritti – Fried Jerusalem artichokes, black garlic aioli	5
Prosciutto & Salumeria 40g – Italian style cured meats	5
Bruschetta con fegatini di pollo – Fried chicken livers, toast, olive oil	7
Stracciatella – Salsa verde	8
Ricotta – Truffle honey, sunflower seeds, crispy onions	7.5
Crema di granchio – Fresh picked white crab, crème fraiche, nduja	10
Sgombro bruciato – Torched mackerel, horseradish, pomegranate	8

ANTIPASTI

Ribollita – Tuscan white bean soup, cavolo nero, rosemary	7.5
Sedano Rapa – Ash baked celeriac, dates, pickled walnuts, cambozola	8
Gamberi alla griglia – Grilled prawns, warm potato salad, cornichons	10
Carpaccio – Longhorn beef, pickled mushrooms, potato crisps, truffle aioli	14
Polenta croccante – Crispy polenta, gorgonzola fondue	6.5
Burrata – Creamy cheese, baked figs, fermented raisins, hazelnuts	12

PRIMI

Cacio e Pepe – Tuscan hand rolled pasta, pecorino, black pepper, butter	5 / 8
Canederli del Trentino – Bread dumplings with speck, Venezia cheese, lardo	5 / 8
Pappardelle al ragù – Aged beef ragù, fresh egg pasta	7 / 12
Linguine alle cozze – Fresh south coast mussels, fennel, garlic	6 / 11
Rigatoni – Pumpkin, sprigarello, rosemary	5 / 10
Risotto alla Panissa – Borlotti beans, salami sotto grasso	6 / 11
Spaghetti alla Bursara – Red prawns, cherry tomato, chilli, parsley	8 / 14

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
Please advise your waiter if you have any allergens or dietary requirements.

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SECONDI

Coda di rospo all' Amatricana – Monkfish tail, villani, coastal sea greens	22
Orata intera – Whole roasted bream, braised fennel, olives	17
Branzino for two – Whole baked sea bass, clams, mussels, nduja	45
Cavalofiore arrosto – Roasted cauliflower, fermented raisins, puffed rice	15
Petto d'anatra – Duck breast, smoked duck leg, beetroot, crumbed carrot	24
Zucca Delicia – Baked delicia pumpkin, hazelnuts, artichoke crema, wilted greens	16
Cotoletta di maiale – Old spot pork cutlet, coco beans, lemon thyme oil	17
Bistecca di manzo – 35-day aged longhorn porterhouse, whipped potatoes, spinach	per 100g 9
Tagliata – 35-day aged, longhorn sirloin, salsa verde	24

PIZZA

Margherita – Tomato sauce, mozzarella, basil	10
Burrata affumicata – Tomato sauce, mozzarella, rocket, pumpkin seed, black olive	14
Nduja – Spiced sausage, crème fraiche, broccoli, taleggio, tomato	13
Zuppa di Pesce – Red prawns, mussels, tomato, fennel	15
Peperonata – Tomato sauce, mozzarella, red onion, piquillo pepper	13
Gorgonzola – Kale, mozzarella, blue cheese, pickled walnuts	13.5
Salsicce & Friarielli – Tomato sauce, fennel sausage, mozzarella	12

CONTORNI

Spinacci & Parmesan	5
Broccoli, chilli, garlic	5
Patate ai formaggi	5
Cavolo alla griglia	5

DOLCE

Crostata di pere – Pear & almond tart, honey and ricotta	8
Tiramisú	8
Crostata al cioccolato – Dark chocolate tart, Italian merangue, hazelnuts	8
Panna cotta con latte di capra – Goats' milk, apple, crème fraiche	7.5
Selezione di formaggi – Cheeses, pear chutney, fennel seed crackers	12
Gelato e Granita – Ice creams & sorbets	(per scoop) 2.5

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