

SYCAMORE

VINO • CUCINA

BAR CICCHETTI

Pane – Bread selection	3.5
Olive marinate – Puglian olives	3.5
Parmigiano Reggiano – Aged parmesan	4
Prosciutto & salumeria 40g – Italian style cured meats	5
Zucchine fritte – Deep fried courgettes, truffle emulsion	5
Topinambur fritti – Fried Jerusalem artichokes, black garlic aioli	5
Bruschetta con fegatini di pollo – Fried chicken livers, toast, olive oil	7
Fregola con cozze – Sardinian pasta, garlic sourdough	7.5
Gamberi alla griglia – Grilled prawns, chilli, oregano white wine	10
Stracciatella – Salsa verde	8
Ricotta – Truffle honey, sunflower seeds, crispy onions	7.5
Sgombro bruciato – Torched mackerel, horseradish, pomegranate	8
Crema di granchio – Fresh picked white crab, crème fraiche, nduja	10
Crudo d'orata – Sea bream carpaccio, green mandarins, chilli, watercress	7.5

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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