

SYCAMORE

VINO • CUCINA

CICCHETTI & ANTIPASTI

Olives marinate - Puglian olives (vg)	3.5
Parmigiano Reggiano - Aged Parmesan	4
Burrata - Creamy cheese, hermitage tomatoes, salsa verde (v)	12
Minestrone alla Genovese (n)	7.5
Fregola con cozze - Sardinian pasta, muscles, garlic sourdough	6
Sgombro bruciato - Torched mackerel, horseradish, pomegranate	8
Gamberi alla griglia - Grilled prawns, warm potato salad, cornichons	10
Carpaccio - Longhorn beef, pickled mushrooms, potato crisps, truffle aioli	14

PRIMI

Cacio e Pepe - Tuscan hand rolled pasta, pecorino, black pepper, butter (v)	5 / 8
Ravioli al tuorlo - Egg yolk, spinach, ricotta cheese, pine nuts, lemon mint (v)	8
Risi e bisi - Vialone nano rice, peas, beans, mint, parmesan (v)	6 / 11
Linguine alle vongole - Fresh south coast clams, parsley, garlic, white wine	7 / 12
Pappardelle al ragu- Aged beef ragu, fresh egg pasta	7 / 12

SECONDI

Cavolfiore arrosto - Roasted cauliflower, fermented raisins, puffed rice (v)	12
San Pietro - John Dory, cockles, sea greens, wild asparagus	25
Branzino for two - Whole baked sea bass, clams, mussels, nduja	45
Fesa d'agnello - Lamb rump, fava beans, grilled courgettes, parsley	26
Vitello alla Milanese - Veal escalope, lemon, pickled cucumber	23
Bistecca di manzo - 35-day aged Longhorn porterhouse, crushed potatoes, spinach	per 100g 9

PIZZA

Margherita - Tomato sauce, mozzarella, basil (v)	9
Ndontja - Spinach, artichoke, creme fraiche (v)	11.5
Speck con Rucola - Tomato sauce, buffalo mozzarella, speck, rocket salad	13
Salsicce & Friarielli - Tomato sauce, fennel sausage, mozzarella	12

CONTORNI

Spinaci al vapore (vg)	5
Broccoli, chilli, garlic (vg)	5
Patate - Crushed potatoes, herbs, olive oil (vg)	5
Melanzane alla Parmigiana	5

DOLCE

Tiramisu	8
Crostata al cioccolato - Dark chocolate tart, Italian meringue, hazelnuts	8
Creme fraiche Panna cotta - Creme fraiche, mixed fresh berries	7.5
Selezione di formaggi - Cheeses, pear chutney, fennel seed crackers	12
Gelato e Granita - Ice creams & sorbets (vg)	per scoop 2.5

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.