

Variety of cured meats

17.50

Antipasti San Siro
variety of Italian bites

16.25 p.p.

- also available as a vegetarian dish

ANTIPASTI

Slow cooked sea bream fillet with salad of red cabbage, almond cream, passion fruit dressing and crispy 'Colatura di Alici'

16.25

Terrine of veal blade steak and bresaola with 'nduja' focaccia, hazelnut and saffron cream

16.75

Tartare of red beetroot confit with blood orange ricotta, giardiniera of yellow beetroot, macadamia, espuma of bocconcino cheese and pink pepper dressing

15.75

PRIMI

piccolo – grande

Ravioli filled with stewed Italian beef, truffle butter sauce and fried pancetta

15.50 - 22.00

Spaghetti with fried scallop, burro scallop, chive pangrattato and jalapeño oil

17.75 - 23.75

Also available as a vegetarian dish (spaghetti burro al tartufo, freshly shaved truffle)

SECONDI

Baked cod fillet with 'crocchetta di gamberetti olandesi', glazed sauerkraut, crème of cavolo nero and smoked eel burro bianco

27.50

Slow cooked beef cheek with rosé braised tailpiece, crème of caramelized unions, patata in sage and beurre noisette confit and Ripasso gravy

28.50

Cannelloni filled with celeriac, pumpkin and porcini, king bolete and morel sauce

26.25

DOLCI

Tiramisu 'San Siro' with Marsala ice cream

10.50

'Sgroppino'; lemon sorbet, prosecco and vodka

9.50

Bonbons with a tea or coffee of choice *3 pieces*

9.25

Bonbon of your choice; per piece 2.25

Variety of Italian cheeses

17.25

Our staff can inform you about allergies