



CITY CELLAR

M E N U

dal più piccolo al più grande

Belle di cerignola olives – 10

Organic sourdough, cultured butter w herbs – 8

Roasted bone marrow, butter, sourdough – 20 | gfo

Stracciatella, honey, basil & truffle oil, sourdough - 25 | v, gfo

Fish crudo, coconut milk, fennel, parsley oil, vinegar reduction - 38 | df, gf

Caviar, unpasteurised and fresh with blinis & crème fraiche

Sterling 30g – 135 | Oscietra 30g – 215 | Beluga 30g – 300

Pistachio mortadella – 23 | gf, n

Prosciutto di san daniele – 28 | gf

Beef crudo, soy and orange seasoning, parmesan crumble – 30 | gfo

Antipasto of cured meats, cheeses, preserved vegetables, olives, sourdough – 58 | gfo, n

Bitter leaf insalata, raspberry, caramelised hazelnut – 18 Add gorgonzola – 5 | dfo, gf, vgo

Crunchy potatoes, vinegar, herbs – 15 | vgo

Asparagus, ricotta, vino cotto – 22 | v, gf

Pistachio risotto, chilli honey and prawn carpaccio – 40 | vo, gf

Duck ragù pappardelle, dried olives, parmigiano reggiano – 36 | dfo

Eye fillet, pink pepper sauce – 55 | dfo, gf

Lamb cutlets, pickled zucchini, minted labneh – 36

Formaggio selection, fresh fruit, crostini and dried fruit– 36 | gfo, v

City cellar tiramisu – 18 | v, n

Espresso affogato – 8 Liquor – 10 | gf

df, dfo - dairy free & dairy free option. gf, gfo - gluten free & gluten free option.

vg, vgo - vegan & vegan option. v, vo - vegetarian & vegetarian option.

n - contains nuts

Please let our staff know if you have any special dietary requirements, and we will endeavour to accommodate these requests wherever possible.