



CITY CELLAR

M E N U

dal più piccolo al più grande

Necellara olives – 10

Organic sourdough, cultured butter – 6

Focaccia, rosemary, sage black garlic butter – 10

Roasted bone marrow, butter selection, sourdough – 19

Fish crudo, citrus, chili, bottarga - 36 | df, gf

Caviar, unpasteurised and fresh w crostini & crème fraiche

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

Pistachio mortadella – 21 | gf, n

Prosciutto di san daniele – 26 | gf

Beef crudo, capers, shallots, egg yolk, parmigiano reggiano – 29 | df, gfo

Burrata, agrodolce, focaccia – 26 | v, n

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

Bitter leaf insalata, pear, walnuts, wild honey, olive oil – 18 Gorgonzola – 5 | dfo, gf, vgo, n

Crunchy potatoes, oregano – 14 | df, vg

Asparagus, ricotta, vino cotto – 22 | v

Mushroom risotto, parmigiano reggiano – 33 | vo, gf

Lamb ragù bianco, pappardelle, parmigiano reggiano – 34

Slow cooked pork ribs, chianti reduction – 36 | df, gf

Braised beef cheek, mash potatoes – 37 | df, gf

Lamb cutlets, pickled zucchini, minted labneh – 36

Formaggio selection, fresh fruit, sour cherries crostini – 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.