



CITY CELLAR

M E N U

dal più piccolo al più grande

Belle di cerignola olives – 10

Organic sourdough, cultured butter w herbs – 8

Prosciutto mousse, sourdough – 20 | gfo

Roasted bone marrow, butter, sourdough – 20 | gfo

Fish crudo, coconut milk, citrus, parsley oil - 38 | df, gf

Caviar, unpasteurised and fresh w crostini & 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

Burrata, agrodolce, sourdough – 28 | v, n, 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 ragú, pappardelle, dried olives, parmigiano reggiano – 36 | dfo

Sirloin with pink pepper sauce – 55 | dfo, gf

Lamb cutlets, pickled zucchini, mint and citrus mayo – 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.