
Fresco Menu

We invite you to savour a magnificent selection of elegant, contemporary and beautifully prepared dishes, created by Michelin-starred chef Ettore Botrini. This master of Italian cuisine brings you a choice of classic dishes and innovative creations created using only the finest meats, seafood and freshest market produce. We also invite you to join us on a delicious journey around the famous culinary regions of Italy, where each day we will feature fine dishes from a particular area.

Antipasti and Salads

Prosciutto di Parma EF with Mustard and Caraseu Bread	34€
Tuna Tartare "Scorza di Limone" with Tomato and Capers	34€
Beetroot and Green Asparagus Salad V GF EF with Goat Cheese	28€
Mozzarella di Bufala V EF with Cherry Tomatoes and Taggiasche Olives	31€
Wild Prawns Carpaccio DF With Lemon Oil	40€
Artichokes, Avocado and Parmigiano Salad V EF GF	29€
Vitello Tonnato	32€

Classics

Swordfish Carpaccio EF DF GF with Lemon Oil	38€
Carpaccio "alla Cipriani" DF	37€
Bucatini Cacio e Pepe V EF NF	34€
Rigatoni "alla Bolognese" NF	36€

Zuppe

Fish Soup EF DF	25€
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Primi Piatti

Pappardelle with Duck Ragout served with Fresh Truffle	38€
Spaghetti Benedetto Cavalieri V with Datterino Tomatoes and Basil	32€
Tagliolini or Spaghetti "alla Carbonara"	34€
Risotto Fungi V EF GF with Wild Mushrooms and Summer Truffle	34€

Secondi Piatti

Pan Roasted Veal Chop Butter and Sage EF served with Sauteed Spinach	70€
Oven Roast Chicken "alla Diavola" EF served with Mashed Potatoes	38€
Baked Mediterranean Branzino EF DF served with Broccoli Rabe	42€
Filet of Beef "Tagliata" EF served with Porcini and Pepper Sauce	63€

Sides

Broccoli Di Rabe V EF NF	8€
Mashed Potatoes V EF NF	8€
Sauteed Asparagus V EF NF	8€
Sauteed Spinach V EF NF	8€

Dolci

Lemon Meringue V	16€
Chocolate Cake V	16€
Tiramisu V	15€
Ice Cream Selection (Chocolate, Yogurt and Pistachio) V	13€
Sorbet Selection (Lime,Mango, Yuzu) V	13€

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements

V Vegetarian option, **GF** Gluten free option, **NF** Nuts free, **EF** Egg Free, **DF** Dairy Free

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur