

DISHES AND THEIR ALLERGEN CONTENT – Sycamore Al a Carte Menu 17.05.2021

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|---|--|---|---|---|---|---|---|---|---|---|---|---|---|
| | Celery | Cereals Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame Seeds | Soya | Sulphur Dioxide |
| Cicchetti & Antipasti | | | | | | | | | | | | | | |
| Olives marinato Olives marinate - Puglian olives (vg) | X | | | | | | | | | | | | | X |
| Parmigiano Reggiano - Aged Parmesan | | | | | | | X | | | | | | | |
| Burrata - Creamy cheese, heritage tomatoes, salsa Verde (v) | | | | | | | X | | | | | | | |
| Minestrone alla Genovese (n) | X | | | | | | X | | | Pinenuts | | | | |
| Fregola con cozze - Sardinian pasta, muscles, garlic sourdough | X | Wheat | X | | X | | X | X | | | | | | X |
| Sgombro bruciato - Torched mackerel, horseradish, pomegranate | | | | | X | | X | | | | | | | X |
| Gamberi alla Griglia - Grilled prawns, warm potato salad, cornichons | | | X | | | | | | | | | | | X |
| Carpaccio - Longhorn beef, pickled mushrooms, potato crisps, truffle aioli | | | | X | | | | | | | | | | |
| Primi | | | | | | | | | | | | | | |
| Cacio e Pepe - Tuscan hand rolled pasta, pecorino, black pepper, butter (v) | | Wheat | | X | | | X | | | | | | | |
| Ravioli al tuorlo - Egg yolk, spinach, ricotta cheese, pine nuts, lemon, mint (v) | | Wheat | | X | | | X | | | Pinenuts | | | | |
| Risi e bisi - Vialone nano rice, peas, beans, mint, parmesan (v) | X | | | | | | X | | | | | | | X |
| Linguine alle vongole - Fresh south coast clams, parsley, garlic, white wine | | Wheat | X | X | X | | | X | | | | | | X |
| Pappardelle al ragu- Aged beef ragu, fresh egg pasta | X | Wheat | | X | | | X | | | | | | | X |
| Secondi | | | | | | | | | | | | | | |
| Calvo fiore arrosto - Roasted cauliflower, fermented raisins, puffed rice (v) | | | | | | | | | | | | | | X |
| San Pietro - John Dory, cockles, sea greens, wild asparagus | | | X | | X | | X | X | | | | | | X |
| Branzino for two - Whole baked sea bass, clams, mussels, nduja | | | | | X | | X | | | | | | | X |
| Fesa d'angelo, - Lamb rump, fava beans, grilled courgettes, parsley | X | | | | | | | | | | | | | X |
| Vitello alla Milanese - Veal escalope, lemon, pickled cucumber | | Wheat | | X | | | | | X | | | | | X |
| Bistecca di manzo - 35-day aged Longhorn porterhouse, per 100g 9 crushed potatoes, spinach | X | | | | | | X | | | | | | | |

