

## CICCHETTI

{SMALL DISHES}

### NOCELLARA OLIVES (VE & GF) 6

### POTATO CROQUETTES

Fried creamy potato balls served with braised octopus, chilli and garlic mayo

12

### BREAD BASKET

Housemade sourdough focaccia, olive bread and fennel seed grissini

(VE) 7

### GARLIC FLAT BREAD

(VE) 10

### BRUSCHETTA

Tomato and basil pesto (VE) 5  
Smoked butter and anchovies 5

### FOCACCIA MID-CLUB SANDWICH

Tomato, lettuce, mozzarella and ham

12

### TUNA MELT FLAT BREAD

Tuna, red onion, olives and cheese

14

## ANTIPASTI

{STARTERS}

### ARANCINI

Fried rice balls with buttery spinach, peas and parmesan sauce

(V) 9

### TUNA CARPACCIO

Citrus and pear dressing with blood orange gel

18

### STEAK TARTARE

Buttery brioche, egg yolk jam

16

### SYCAMORE 'ANTIPASTO'

Selection of Italian charcuterie and cheese with fig chutney, house made pickles and crispy sourdough focaccia

16

### AUBERGINE PARMIGIANA

Cheese, tomato sauce and basil pesto

(V) 14

### BURRATA

Roast datterini emulsion, black fresa bread

(V) 14

### CRISPY SEAFOOD TEMPURA

Baby squid, prawns and courgettes, black squid ink mayo

12

## SOURDOUGH PIZZA

Our dough is hand stretched, made from a mixture of different Italian flours. Slowly proved for 48 hours to enhance the flavour and ensuring a light crust.

### PIZZETTA / PIZZA

#### MARGHERITA 10 / 15

Mozzarella, basil, tomato base (V)

#### MID-MEAT FEAST 14 / 19

Nduja, salame and prosciutto, mozzarella, tomato base

#### BURRATA AND PESTO 13 / 18

Burrata, basil pesto, taggiasca olives and rocket, green base (V)

#### GRILLED VEGETABLES 12 / 16

Mixed grilled vegetables with mozzarella, tomato base (V)

#### MARINARA 9 / 14

Black olives, anchovy, oregano, tomato base

#### QUATTRO FORMAGGI 14 / 19

Gorgonzola, burrata, goats cheese and mozzarella with figs, white base (V)

## PRIMI

{FIRST DISHES}

### INVOLTINI ALLA NORMA

Tomato sauce wrapped spaghetti with aubergines and basil pesto

(V) 18

### CRAB LINGUINE

Black linguine with Devonshire crab, chilli and garlic

22

### TORTELLI

Tortelli style pasta filled with creamy pumpkin and ricotta, served in a rich butter emulsion, sage and pinenuts

19

### GREEN TAGLIOLINI

Green ribboned pasta with basil pesto, broccoli and courgettes

(VG) 16

### MACCHERONI

Narrow tubes of pasta with tomato sauce, beef meatballs and aromatic herbed breadcrumbs

16

### RISOTTO

Porcini mushrooms and black truffle

(V & GF) 22

### BRASATO RAGÚ TAGLIATELLE

Flat ribboned pasta with slow cooked beef shin and Barolo wine ragú

22

### LASAGNA

Layered pasta sheets with Bolognese beef ragú and bechamel sauce baked in a wood fire oven

18

## SECONDI

{MAIN DISHES}

### DRY AGED RIB-EYE

320g chargrilled steak with watercress salad and salsa verde

(GF) 36

### PAN ROASTED COD SUPREME

Yellow and red roast pepper sauce, gremolata

22

### CHICKEN SUPREME MILANESE

Thinly beaten chicken, bread crumbed and fried, served with rocket, pickled red onion and parmesan salad

22

### PORCHETTA

Slow cooked and roasted pork belly, poached pears, crispy leeks

(GF) 20

## CONTORNI

{SIDES}

### STARTER / MAIN

#### MEDITERRANEAN SALAD

Tomato, red pepper, cucumber, taggiasca olives and capers

(VE & GF) 8 / 14

#### CAESAR SALAD

Baby gem lettuce, grilled chicken, croutons, parmesan flakes and dressing

10 / 16

#### CAPRESE SALAD

Bocconcini, mozzarella, cherry tomatoes, oregano and basil oil

(V & GF) 9 / 15

#### ROASTED BABY POTATOES

Steamed green beans with Salmoriglio dressing (VE & GF)

7

#### TENDERSTEM BROCCOLI

Balsamic vinegar and toasted almond flakes

(VE & GF) 8

#### LITTLE ITALY FRIES

Fried potato chips with rosemary salt

(VE & GF) 6

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Please advise your waiter if you have any allergies or dietary requirements. (V) Vegetarian. (GF) Gluten Free. (VE) Vegan.

# SYCAMORE

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VINO • CUCINA