

# A M E R I C A N A

## Tapas

Polenta fries, parmesan, parsley, lemon aioli (1a,4,7)	5
Focaccia, sun-dried tomato tapenade (1a)	8
Arancini, crisp risotto balls, mozzarella ,wild mushroom, black truffle oil (1a,4,7,9,13)	12
Salt cod croquettes, tomato, stracciatella (1a,4,7,8)	12
Crostini Misto, tomato and basil, artichoke and garlic, sun-dried tomato (1a)	10
Angus beef carpaccio, mustard aioli, crispy poached egg, asparagus (1a,4,7,12,13)	15
Burrata, endive, chicory, orange, hazelnut (3b,4)	14
Fritto Misto, prawn, calamari, mixed vegetable, lemon aioli (1a,4,5d,8)	15

## To Share

Vegan Tagliere Misto, crostini misto, vegetable tempura, sundried tomato tapenade, nocellara olives, mixed leaf & fennel salad, hummus, crusty bread (1a,9,11,13)	25
Tagliere Misto, cured Italian meats, pecorino, salad, breads, nocellara olives, grapes, chutney, crackers (1a,4,7,8,12,13)	28
Seafood Tagliere, cod croquette, calamari, prawns, smoked salmon cream, mixed leaf & fennel salad, octopus, crusty bread, lemon aioli (1a,4,5d,7,8,13)	35

## Desserts

Chocolate fondant, nut crumble, mascarpone, vanilla ice cream (1a,3a,3b,4) (Please note that this dessert takes 15 minutes to prepare)	8
Cannoli, ricotta, orange, chocolate, pistachio (1a,3f,4,7)	8

***A service charge of 12.5% will be added to groups of 6 or more people.***

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds,12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

A M E R I C A N A