



Lunch menu

SMALL PLATES

- Cod & smoked provola cheese skewer** in tempura batter 5 (each)
- Salmon and courgette fishballs** with pecorino cheese 6 (3 fishballs)
- Sicilian-style seafood arancini**, typical risotto balls with saffron and seafood 7 (2 arancini)
- Crispy fried white bait** (tiny fish) with fresh lemon and homemade aioli 8.5
- House-marinated anchovies** with extra virgin olive oil, hint of chilli and herbs 7.5
- Sicilian swordfish caponata** with sweet and sour vegetable and tender swordfish chunks 7
- Bruschetta** with lemon ricotta, tuna tartare, caramelised red onions and basil cacio e pepe sauce 10

OUR SIGNATURE

- Tuna burger**, medium rare tuna, chilli mango chutney, garlic mayo in handmade toasted brioche bun 15
- Lobster roll**, butter-poached lobster in a handmade toasted brioche roll, coleslaw, triple cooked chips 25
- Fish & Bubbles**, caramelised red onions, cod in Prosecco batter, aubergines, buffalo mozzarella, roasted tomatoes and pepper sauce in handmade toasted brioche bun 14
- Red prawn pizzetta**, crispy base topped with red prawns, creamy burrata and microcress 19.5

RAW & TARTARE

- Tuna tartare & smoked aubergine**, red chunky tuna tartare with smoked aubergine mousse 15
- Seabass ceviche** with marinated seabass with pepper cream and onion jam 15
- Red prawns** from Sicily served with sea salt and lemon - choose your quantity: 3 x 15 / 6 x 25 / 2 x 45

LARGER PLATES

- Tonnarello tartare pasta** with garlic, chilli, pecorino & basil cacio e pepe sauce, red prawns tartare 22
- Pacchero pasta with Genovese sauce**, tube shaped pasta with tuna chunks in caramelised onions 20
- Prawn caesar salad** with anchovies, croutons and king prawns 16.5
- Fritto Misto**, a deep fried mix of fish and seafood coated in our Prosecco batter, with aioli mayo 15.5 (300 gr)
- Fish and Chips with Prosecco-battered cod** and triple-cooked chips, served with our signature sauce 14.5

FRIED FISH BY THE METER

APERIFISH DEAL

Mon to Thu 12 pm - 7 pm / Fri & Sat 9 pm - 11 pm / Sun - 6 - 9.30 pm
Fritto al Metro + Negroni or Prosecco at £ 20 per person (min 2 people)

Fried fish by the meter with fried seafood, fish & fries by the meter to share 20 per person (min 2 people)

IF YOU HAVE ANY ALLERGIES PLEASE INFORM YOUR WAITER BEFORE ORDERING – ALL DISHES MAY CONTAIN INGREDIENTS NOT MENTIONED ON THE MENU
Our fish may contain bones or shell or pistachio traces. All of the above prices are inclusive of VAT. There is a discretionary 13% service charge added to your bill





Dinner menu

5 pm to close

7 Courses tasting experience & glass of Prosecco £ 35 pp

Antipasti to share, all included: Seafood skewer, Fish balls, Marinated Anchovy, Swordfish caponata, Panelle & tuna tartare, Zaatar chips

One pasta of your choice: Tonnarello tartare or Paccheri Genovese

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Salmon and courgette fishballs with pecorino cheese 6 (3 fishballs)

Sicilian-style seafood arancini, typical risotto balls with saffron and seafood 7 (2 arancini)

Crispy fried white bait (tiny fish) with fresh lemon and homemade aioli 8.5

House-marinated anchovies with extra virgin olive oil, hint of chilli and herbs 7.5

Sicilian swordfish caponata with sweet and sour vegetable and tender swordfish chunks 7

Triple-cooked chips seasoned with aromatic Middle Eastern spices 7

Sicilian tuna tartare panelle, chickpea fritters served with tuna tartare and cacio e pepe basil sauce 7

Bruschetta with lemon ricotta, tuna tartare, caramelised red onions and basil cacio e pepe sauce 10

OUR SIGNATURE

Tuna burger, medium rare tuna, chilli mango chutney, garlic mayo in toasted homemade brioche bun 15

Lobster roll, butter-poached lobster in a handmade toasted brioche roll, coleslaw, triple cooked chips 25

Pacchero pasta with Genovese sauce, tube shaped pasta with tuna chunks in caramelised onions 20

Red prawn pizzetta, crispy base topped with red prawns, creamy burrata and microcress 19.5

RAW & TARTARE

Tuna tartare & smoked aubergine, red chunky tuna tartare with smoked aubergine mousse 15

Seabass ceviche with marinated seabass with pepper cream and onion jam 15

Red prawns from Sicily served with sea salt and lemon - choose your quantity: 3 x 15 / 6 x 25 / 2 x 45

Raw fish plateau, chef's premium selection of raw seafood and fish tartare with signature dips 35

LARGER PLATES

Sliced chunks of seared tuna with rocket & Parmesan shavings 20

Fish and Chips with Prosecco-battered cod and triple-cooked chips, served with our signature sauce 14.5

Fritto Misto, a deep fried mix of fish and seafood coated in our Prosecco batter, with aioli mayo 15.5 (300 gr)

Fried calamari rings, soaked in milk, with aioli mayo 16.5

Tonnarello tartare pasta with garlic, chilli, pecorino & basil cacio e pepe sauce, red prawns tartare 18.5

Prawn caesar salad with anchovies, croutons and king prawns 16.5

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