



• rooftop ristorante •
all-day alfresco bar and dining

APERITIVO

Bellini Veneziana	12.50
<i>classic bellini made with white peach juice & prosecco</i>	
Aperol Spritz	12.50
<i>aperol & prosecco</i>	
Alto's Fizz	11.50
<i>bombay sapphire, fresh raspberries, egg white, elderflower cordial, lemon juice & lemonade</i>	

CROSTINI & STUZZICHINI

Marinated Olives	4.75
Selection of Italian Artisan Bread	4.75
Bruschetta, <i>with Sicilian Pachino tomatoes, garlic & basil</i>	5.80
Pizzetta con Aglio, <i>flatbread with fresh tomato, oregano & garlic</i>	4.50
Panzerotto Pugliese, <i>fried pizza dough filled with Pachino tomato sauce, buffalo mozzarella & basil</i>	7.90
Antipasto di Terra, <i>special selection of cured meats & antipasti from around Italy (minimum two people)</i>	16.80
Prosciutto di Parma e Gnocco Fritto,	9.20
<i>Parma ham with dough sticks</i>	
Rock Oysters No. 2	each 3.70

CARPACCIO, TARTARE & INSALATA

Burrata, <i>a special creamy mozzarella from Puglia; with Parma ham & black truffle</i>	13.15
<i>with smoked aubergine, toasted hazelnuts & balsamic</i>	12.35
Carpaccio of Beef, <i>with mustard dressing, rocket & parmesan</i>	11.00
Yellowfin Tuna Tartare, <i>served with capers, avocado & spiced mayonnaise</i>	14.20
Smoked Chicken Breast Salad, <i>with cicchetti style 'Caesar' dressing & Sardinian pane carasau</i>	9.20
Duck Salad, <i>with rocket, apples, pancetta & balsamic vinegar</i>	9.55
Caprese Salad, <i>buffalo mozzarella, tomato, avocado & basil</i>	9.25

FRITTI

TRADITIONAL FRIED STREET FOOD

Fritto Misto, <i>fried calamari, prawns, whitebait and soft shell crab, served with tarragon & garlic mayonnaise & chilli jam (ideal for two or more)</i>	20.95
Sicilian Arancini, <i>rice balls filled with beef ragu, served with Sicilian roasted peppers</i>	6.85
Croquettes, <i>with ham, taleggio cheese & an 'Nduja dip</i>	6.85
Calamari Fritti, <i>classic fried squid with tarragon mayo</i>	9.40
Gamberoni, <i>tempura prawns with spicy mayo</i>	13.40

Cicchetti: (pronounced chi - KET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our cicchetti menu we suggest 4-5 dishes between 2 people.

PLANT BASED

Ravioli con Salvia	10.50
<i>with olive oil, sage & vegan parmesan</i>	
Grilled Artichokes	7.95
<i>with mint sauce</i>	
Spaghetti Puttanesca	10.50
<i>with olives, capers & a rich tomato sauce</i>	
Avocado	9.50
<i>served with caponata vegetables & capers</i>	

PESCE

FISH

Fillet of Sea Bass, <i>baked in black salt with herb & olive oil salmoriglio</i>	13.50
Sea Bass, <i>pan fried with scarole, Taggiasche olives & anchovies</i>	13.50
Lemon Sole, <i>with butter & capers</i>	11.50
Grilled Mediterranean Prawns, <i>with lemon, summer herbs & olive oil</i>	13.40
Scallops, <i>with garlic, lemon & chilli</i>	12.85
Cozze alla Napoletana or Arrabbiata, <i>mussels with white wine and garlic OR tomato & chilli</i>	9.95
Lobster, <i>half</i>	23.10
<i>plain grilled OR with garlic butter</i>	44.10
Sicilian Tuna, <i>with lentils</i>	13.95
Shellfish Royale, <i>grilled king prawns, scallops, mussels, clams, langoustine (minimum of 2 people)</i>	17.50pp

VEGETALI

VEGETABLES

Tenderstem Broccoli, <i>sautéed with garlic, chilli & lemon</i>	4.75
Zucchini Fritte, <i>fried courgette sticks</i>	5.80
Patatine Fritte, <i>chips</i>	4.20
Patatine Fritte al Tartufo, <i>truffle chips</i>	5.80
Roasted Potato, <i>with onions</i>	4.75
Rocket & Parmesan Salad, <i>with balsamic dressing</i>	5.80
Baby Leaf, Pachino Tomato & Avocado Salad, <i>with lemon dressing</i>	5.95
Spinach, <i>with garlic & chilli</i>	4.50
Pisellini, <i>baby peas with onions, pancetta & a touch of cream</i>	4.50

CARNE

MEAT

Veal Milanese, <i>veal pan fried in breadcrumbs</i>	14.70
Polpetta, <i>beef meatballs with tomato sauce</i>	9.95
Mini Burgers, <i>beef burgers served with cucumber mayonnaise, caramelised onions & Scamorza cheese</i>	12.95
Polletto, <i>marinated grilled spatchcock, served with roast potatoes & rosemary</i>	13.40
Spiedino di Pollo, <i>chicken skewer wrapped in pancetta & rosemary, barbecued on our Robata grill</i>	9.70
Agnello, <i>rack of lamb with a herb crust, red pepper tapenade, grilled heritage carrots & courgettes</i>	14.95
Beef Tagliata, <i>grilled rib-eye steak, marinated in chilli and garlic, cooked on our charcoal Josper grill</i>	18.95
Fillet of Beef, <i>wrapped with truffles, in a light creamy sauce</i>	15.75
Grigliata Mista di Carne, <i>Italian homemade sausage lamb cutlets, rib eye steak, served with roast potatoes (minimum 2 people)</i>	17.50pp

PASTA & AL FORNO

Truffle and Pecorino Ravioli	13.45
Spaghetti Carbonara, <i>egg yolk, pancetta, pecorino cheese & black pepper</i>	11.35
Tagliatelle Bolognese, <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	10.45
Spaghetti Frutti di Mare, <i>with prawns, clams & mussels</i>	15.95
Spaghetti, <i>with native lobster</i>	20.75
Ravioli Lobster, <i>with lobster bisque & prawns</i>	15.25
Melanzane Parmigiana, <i>classic Sicilian, layers of aubergine, Parmesan & tomato baked in the oven.</i>	10.50
Lasagne al Forno, <i>layers of pasta with slow cooked beef ragu</i>	10.30
Paccheri, <i>(large tube pasta) with Tuscan pork sausage & Calabrian chilli</i>	10.20
Spinach and Ricotta Ravioli, <i>with Pachino tomatoes</i>	9.90
Mafalde con Ragu di Cinghiale, <i>fresh pasta with wild boar ragu & ricotta cheese</i>	11.50
Gnocchi Ripieni, <i>potato dumpling filled with black truffle & served with a pecorino cheese fondue & honey</i>	12.50
Ravioli Zucca, <i>handmade ravioli filled with pumpkin & served with a Gorgonzola cheese and saffron sauce</i>	11.75
Black Ravioli, <i>handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine</i>	13.85
Taglioni Mazara, <i>with red prawns from Mazara del Vallo</i>	14.75

PIZZA

TRADITIONAL NEAPOLITAN STYLE PIZZA

Margherita, <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil</i>	7.30
Pollo Parmigiana, <i>with smoked chicken, mozzarella cheese, Parmesan & fresh basil</i>	8.95
Prosciutto & Funghi, <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato</i>	9.40
Basilicata, <i>with sausage, chilli, tomato, buffalo mozzarella & Friarielli spinach</i>	10.30
Calabrese, <i>with 'Nduja Calabrian soft spicy sausage & buffalo mozzarella</i>	8.35
Vegetariana, <i>with peppers, aubergine & courgettes</i>	8.25
Calzone, <i>folded pizza with tomato, cheese & ham</i>	8.90
Piemonte, <i>aleggio cheese, mushroom, black truffle & rocket</i>	9.50



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If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% service charge will be added to your bill.



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VINI
BIANCO
North

	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay (Piemonte) <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	7.20	9.80	28.75
Sauvignon Bianco del Veneto (Veneto) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>	8.75	11.80	34.25
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	9.50	12.65	37.95
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple.</i>	11.50	16.10	46.00
Gavi di Gavi Batasiolo (Piemonte) <i>This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			51.00
Gavi La Scolca, Black Label (Piemonte) <i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>			86.75

Central	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.40	10.20	29.60
Verdicchio Classico Castello di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.95	11.00	31.60
Pomino Bianco Frescobaldi (Toscana) <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			39.80
Vermentino di Gallura DOCG, Mancini (Sardegna) <i>A dry, single-variety wine produced from Vermentino grapes, Elegant, intense and smooth.</i>			45.00
Cervaro della Sala, Marchesi Antinori (Toscana) <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly butery sensations.</i>			125.00

South & the Islands

	glass (175ml)	glass (250ml)	btl
Inzolia (Sicily) <i>An excellent, stylish dry white wine.</i>	7.95	11.00	31.60
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose aromas: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>	7.95	11.00	31.60
Bianco di Vespa (Puglia) <i>The Fiano grapes have been cultivated in the south of Italy for over two thousand years. The grape is low yielding and produces a crisp, well balanced wine.</i>	9.60	13.30	38.25
Colomba Platino (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.70	14.90	42.80
Greco di Tufo, Tenuta Cavalier Pepe (Campania) <i>A great classic of Irpinia, a fruity bouquet with citrus, smooth, elegant and full-bodied.</i>	10.70	14.90	42.80
Falanghina, Tenuta Cavalier Pepe (Campania) <i>Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate.</i>	11.00	15.20	43.80
Lacryma Christi, Tenuta Cavalier Pepe (Campania) <i>The famous wine from Mount Vesuvius in Naples, made with Verdeca and Coda di Volpe grapes. Warm, well-structured and smooth on the palate with a fine tannins.</i>	12.25	17.30	49.00
Gran Cru Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			68.00

ROSÉ

	glass (175ml)	glass (250ml)	btl	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.20	
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.50	11.70	34.20	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Inviting, well-rounded aroma yet at the same time subtly elegant.</i>	10.20	14.20	40.80	81.60
Calafuria, Salento IGT, Tormaresca (Puglia) <i>100% Negroamaro. A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach and grapefruit.</i>			44.00	85.00

Birra

		btl
Peroni Nastro Azzurro <i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>	330ml	5.00
Peroni Nastro Azzurro Gluten Free	330ml	4.75
Peroni Gran Riserva Doppio Malto <i>Intense and balanced with aromas of toasted malt and a hint of spice.</i>	500ml	9.00
Peroni Libera (non-alcoholic)	330ml	4.50

Prosecco, Champagne & Sparkling

		btl
Prosecco		10.00 42.70
Aneri Organic Leone Prosecco		10.80 54.00
Franciacorta Brut Berlucchi 61		55.00
House Champagne		13.50 61.00
House Champagne Rosé		15.50 67.50
Bollinger		105.00
Laurent-Perrier Rosé	21.50	107.00
Veuve Clicquot Yellow Label		100.00
Dom Perignon		215.00
Cristal		355.00

Caffè Speciali

Bicerin Torinese	hot chocolate, espresso & whipped cream	4.75
Bombardino	espresso, zabaglione cream, grappa & whipped cream	4.95
Coffee Caramel Cream	hot espresso, caramel & cream	4.30
Iced Coffee	espresso, ice & sugar	4.30
Iced Coffee	with Baileys or Amaretto	4.95
Vanilla Express Iced Coffee	with vanilla syrup, double cream and chocolate	5.00
Popcorn Latte Iced Coffee	with popcorn syrup and milk	5.00
Coco Iced Coffee	with coconut, chocolate and whipped cream	5.00
Black & White Mocha Iced Coffee	with milk, white chocolate syrup and Nutella	5.00

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The discovery of a good wine is increasingly better for mankind than the discovery of a new star.
Leonardo da Vinci (1452-1519)

ROSSI
North

	glass (175ml)	glass (250ml)	btl
Remigio (Piemonte) <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. Italians like this wine for everyday drinking because of its soft tannins, and ripe fruit.</i>	7.20	9.80	28.75
Merlot Torresella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	8.20	11.30	32.70
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	8.20	11.30	32.70
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine has had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints.</i>			43.80
Barbera d'Asti (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread.</i>			49.00
Barolo Figli Luigi Oddero (Piemonte) <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.40	24.00	69.40
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	19.40	27.30	78.00
Barbaresco, Batasiolo, DOCG (Piemonte) <i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			75.00
Amarone Della Valpolicella Classico, Santa Sofia (Veneto) <i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			97.00

Central

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	7.95	11.00	31.60
Montepulciano d'Abruzzo Illuminati (Abruzzi) <i>Rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	8.90	12.30	35.70
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.00	15.20	43.80
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry.</i>			55.60
Brunello di Montalcino Col d'Orcia 2011 (Toscana) <i>Typical of Sangiovese with marked hints of plum. Intense with long ageing in oak barriques. Good structure, delicate and mature tannins. Excellent balance between fruit and oak.</i>			84.00

South & the Islands

	glass (175ml)	glass (250ml)	btl
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorice. Its taste is full bodied and supple, very intense and with a good structure.</i>	7.95	11.00	31.60
Normanno Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	7.95	11.00	31.60
Negro Amaro (Puglia) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	9.10	12.50	36.20
Primitivo Del Salento (Puglia) <i>Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. An ideal partner to light meats and fish with red sauces.</i>	11.00	15.25	44.10
Cannonau Riserva (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			49.00
Taurasi Radici Black Label, Tenuta Cavalier Pepe (Campania) <i>Taurasi is made in the hill area of Avellino in eastern Campania, along the Calore River. The Aglianico grapes are intense ruby red, full, cherry violet and berries.</i>			94.50

Fine Italian Selection	btl
Le Serre Nuove Dell ' Ornellaia Bolgheri DOC (Toscana) <i>Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany create this fresh fruited red with tones of old wild mint and spices.</i>	123.50
Amarone della Valpolicella Classico Costasera Masi (Veneto) <i>Rich and intense flavours of deep cooked plums and cherries, mild but soft tannins made with tray dried grapes which age for a minimum of 3 months to create the unique taste.</i>	123.50
Brunello di Montalcino, Biondi Santi - 13.5% (Toscana) <i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes.</i>	260.00
Tignanello, Marchesi Antinori - 14% (Toscana) <i>An intense ruby red in colour, the aromas of the wine are characterized by powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. Blend of: Cabernet, Sangiovese, Cabernet Franc.</i>	280.00
Amarone Mather, Domeni Veneti - 16.5% (Veneto) <i>Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes of dried fruits. Full bodied. Blend of: Corvina, Corvinon, Rondinella.</i>	362.00
Sassicaia D.O.C. Bolgheri - 13.5% (Toscana) <i>Clear, ruby red with garnet hints. Intense bouquet, complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla. Blend of: Cabernet Sauvignon, Cabernet Franc.</i>	449.00
Ornellaia, Bolgheri DOC Superiore - 14% (Toscana) <i>The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. Blend of: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.</i>	530.00

Soft Drinks & Juices

Coke	3.75	Ginger Ale	3.70
Diet Coke	3.75	Appletiser	3.95
Lemonade	3.75	San Bitter Rosso	3.95
Soda	3.70	Crodino	3.95
Tonic Water	3.70	Sparkling Water	btl 750ml 4.75
Slimline Tonic	3.70	Still Water	btl 750ml 4.75
Bitter Lemon	3.70	Fruit Juices	4.50

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