



Gli antipasti

“Frisedda“ con burrata e pomodorini freschi

Apulian bread, burrata, cherry tomatoes, basil, balsamic and olive oil

Vitello tonnato

Thinly sliced veal with tuna sauce, Parmigiano Reggiano and capers

Carpaccio Ferilli's

Beef carpaccio with arugula and Parmigiano Reggiano

Polpo

Octopus with celery, cherry tomatoes, black olives and garden lettuce

Calamari alla griglia

Grilled squid with garlic, red pepper and parsley

Tartare di tonno

Tuna tartare with avocado and arugula pesto

Carpaccio di bresaola

Thinly sliced bresaola with citronette, cherry tomatoes and arugula

Burrata con verdure e menta

Burrata with grilled fresh vegetables and mint

Burrata Norcia

Burrata with black truffle and San Daniele ham

Burrata di mare

Burrata with fresh tuna tartare, lime, grated ginger and olive oil

Tagliere Ferilli's

Assortment of burrata, San Daniele ham, tomatoes, bresaola, Parmigiano Reggiano, vitello tonnato, olives and focaccia

Le insalate

Insalata di Jacob

Tuna, buffalo mozzarella, avocado, tomatoes, basil, capers

Insalata di spinaci

Spinach, avocado, broad beans, cucumber and pecorino cheese

Insalata Caffè

Buffalo mozzarella, artichokes, anchovies, olives, arugula, tomatoes and capers

Insalata arugula e Parmigiano

Arugula, Parmigiano Reggiano and cherry tomatoes

Le zuppe

Pappa al pomodoro

Tuscan tomato soup with chunks of bread and basil

Le paste

Mezze maniche alla Carbonara

Mezze maniche pasta with eggs, pecorino cheese, Parmigiano Reggiano, pepper and guanciale

Lasagna Tradizionale

Lasagna made with chopped organic beef, lamb and veal, tomato sauce, mozzarella and Parmigiano Reggiano

Tagliolini al tartufo

Fresh tagliolini pasta with cream, black truffle and Parmigiano Reggiano

Tagliolini al granchio

Fresh tagliolini pasta with crab meat, cream, cherry tomatoes and chili pepper

Ravioli crudo e salvia

Fresh ravioli filled with buffalo mozzarella, served with San Daniele ham and a butter, cream, pepper and sage sauce

If you have food allergies, please ask for our allergen menu

I secondi

Melanzana alla Parmigiana

Grilled aubergine with tomato sauce, mozzarella, Parmigiano Reggiano and basil

Polpette Ferilli's

Meatballs made with chopped organic beef, lamb and veal in tomato sauce with mozzarella

Scaloppina al limone o funghi *

Veal escalope with lemon sauce or fried mushrooms

Branzino in crosta di patate o all' acqua pazza*

Wild sea bass with thin crispy potato crust or cherry tomatoes, olive and capers

Tagliata di manzo *

Black Angus beef ribeye with arugula pesto, Parmigiano Reggiano and balsamic vinegar

Scaloppina Milanese di pollo*

Organic chicken escalope breaded with Parmigiano Reggiano

Tonno alla Siciliana*

Tuna fillet with a fennel, orange and olive salad

**served with spinach and roasted potatoes*

I dolci

Tiramisù con gocce di cioccolato

Homemade tiramisù with chocolate teardrops

Panna cotta ai frutti di bosco

Panna cotta with a wild berries sauce

Meringa Ferilli's

Meringue cake flambé tableside

Cioccolatini Ferilli's

Chocolate treats by Ferilli's

Affogato Italiano

Italian vanilla ice cream with espresso

Torta al cioccolato

Chocolate cake

Sgroppino

Italian lemon ice cream, prosecco and vodka, prepared tableside

Gelato Italiano

Various flavours Italian ice cream, per 2 scoops

Formaggi

Assortment of Italian D.O.P cheeses

Caffe' & Tisane

Espresso

Espresso macchiato

Doppio espresso

Doppio espresso macchiato

Black coffee

Latte macchiato

Cappuccino

Fresh mint tea

Fresh ginger tea

Various fresh teas

Soft drinks

Coca-Cola/Light/Zero

London Essence Tonic Water

London Essence Ginger Ale

London Essence Soda Water

London Essence Ginger Beer

Orange juice

Cranberry juice

Pineapple juice

Tomato juice

San Pellegrino Limonata

San Pellegrino Aranciata

Fanta Cassis

Ice tea green

Crodino

San Pellegrino

Acqua Panna 0.25 lt

Acqua Panna 0.75 lt

Acqua S.Pellegrino 0.25 lt

Acqua S.Pellegrino 0.75 lt