

satyrrio

wine shop *italian cuisine*

Entrée

ARTISAN

Home-made bread selection 4

OLIVES

Citrus marinated Green and Black olives 3

Starters

THE BEEF IN THE WOODS

17

Fassona beef tartare served on parmesan fondue topped with lightly toasted pine nuts and fresh grated black truffle

BOHEMIAN OCTOPUS 16

Octopus tentacles gently stewed served on silky purple potato cream, fennel carpaccio and garnished with a pinch of toasted Gaeta olive crumble

CRUNCHY SCALLOPS 15

Grilled with lardo di colonnata served on Cauliflower cream, garnished with crispy parma ham and a touch of lime zest

VITEL TUNÈ 14

Slow cooked Veal carpaccio, blanched vegetables a la Julienne, Sicilian Tuna Mousse and an anchovie butter touch

PURPLE GARDEN 14

Broccoli flan, topped with smooth Parmesan cream and crushed Pistachio

Homemade Pasta Dishes

SATYRIO EXPLOSION 20

Ravioli filled with mushroom cream served on parmesan fondue and topped with crispy crumbled Norcia Sausage, parmesan tuille and fresh Black Truffle

MY CARBONARA 14

Strozzapreti pasta, "Uova di fattoria" free range italian egg, Guanciale di Norcia (sautéed dry pork cheek) garnished with Parmesan and Roman Pecorino cheese tuille

THE SWIMMING CRAB GOES WILD 22

Tagliatella with swimming crab, Norwegian Bottarga Borealis and a sprinkle of chopped fresh dill

MONNALISA BY THE SEA 26

Tagliolini pasta with sautéed Sicilian Mazara del Vallo Red prawn, special bisque, and fresh grated Black Truffle

ITALIAN HUG 16

Spinach and Ricotta filled pasta topped with honey sautéed cherry tomato, basil pearls and grated Ricotta Salata

Main courses

BAMBI IN THE CITY 35

Slow cooked venison fillet topped a special "Gastro Gin" Gravy, served on Mantovana Pumpkin purée, with green apple pickle, garnished with toasted almond petals and a sprinkle of dry roasted ground coffee

TRILOGY 24

Pulled lamb Cubes served on a delicate chestnut cream, with sautéed Black Trumpet mushroom, topped with toasted walnut and homemade Lamb gravy

SALMON FILLET 22

Baked In pistachio crust served with a delicate Courgette and Mint foam, garnished with Italian Sundried tomato

SEA'S HEART 26

Wild Italian Seabass fillet cooked "al cartoccio" with vegetable brunoise in a special red sauce served with diced homemade focaccia bread

Sides

MIXED LEAF SALAD 5

ROCKET & CHERRY TOMATO SALAD 5

SAUTÉED SPINACH WITH CHEESE&NUTS 7

ROASTED BABY POTATO 8

Desserts

CHESTNUT FLAN 9

Served on homemade toffee sauce, garnished with roasted ground coffee, toasted almond petals and a pinch of maldon sea salt

CHOCOLATE SENSATION 10

Valrhona White and Dark chocolate mousse, Cardamom & Mint chocolate square served on "terra di cioccolato" with Amaretto Disaronno Jelly and a sprinkle of toasted almond flakes

TIRAMISU' 8

One of the most iconic Italian desserts revisited by our Chef

PANDORA 10

Sponge Cake with a hot liquid Pistachio cream heart topped with a Special Red fruit Chutney and White Chocolate Ice Cream

Our Executive Chef,

Half English and half Italian, *Danny Martin* learns to cook in his mother's kitchen and, guided by the culinary memories of when he was a child, begins his career in the great Italian kitchen of Uliassi and the English one of Nacho Manzano, both Michelin star chefs. From the Italian culinary tradition he inherits the love for fresh pasta, while from the English one a real adoration for sauces, taught from his paternal grandmother.