

satyrrio

wine shop *italian cuisine*

Entrée

ARTISAN	
Homemade bread selection.	4
OLIVES	3
Citrus marinated Green and Black olives.	

Starters

FASSONA	17
Fassona beef tartare served with lightly seasoned burrata cream and Cherry Tomato confit.	
LA BURRATA	14
Fresh Burrata Cheese served on Tomato Water, with marinated tropea Red Onion, Gaeta olives and a dash of Madagascar Vanilla Oil.	
CRUNCHY SCALLOPS	16
Grilled with lardo di Colonnata served on Cauliflower cream, with crispy parma ham and a touch of lime zest.	
MACKAREL CAROUSEL	12
Lightly Smoked slow cooked Mackarel fillet served with marinated Vegetable Brunoise, heritage carrot and Chef's Special dressing.	
A TRIP TO ANDALUSIA	10
Fresh tomato Gazpacho with Green Apple and Basil Granita, Served with Chopped sundried Tomato on homemade Croutons.	

Homemade Pasta Dishes

SATYRIO EXPLOSION	22
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.	
WATERFRONT VIEW	23
Tagliolino with Plankton, Mazara del Vallo red Prawn and clarified garlic sauce.	
KEEP CLAM	18
Tagliatelle with emulsified Clam sauce and Pecorino Romano Cheese, topped with Bottarga Borealis and shell on Clams.	
ITALIAN HUG	16
Spinach and Ricotta filled pasta topped with honey sautéed cherry tomato, basil pearls and grated Salted Ricotta.	

Main courses

MADEIRA	35
Slow cooked and glazed 200g (7oz) Irish Angus Fillet served with three sauces: liquid salad, Hollandaise with Mustard and Beetroot Cream.	
BEEF SMEARED DUCK	23
Slow cooked Duck breast served with Beetroot sauce, homemade Gravy, Berries and beetroot pickle.	
TENTACLE TEMPTATION	25
Octopus tentacles braised in its own water and finished on the grill served with grated Potato, Marinated Tropea onion and Turmeric Mayo on sprayed Fermented Carrot dressing.	
GALLINELLA	23
Two Slow cooked Red Gurnard fillets served with silky potato and lemongrass foam, crispy Cavolo Nero Leaf, Clam Sauce and a sprinkle of toasted almond flakes.	
SALMON SAMBA	20
Grilled Norwegian salmon Fillet served with Avocado Mousse, marinated red Tropea onion, Salmon Roe and tomato concassè.	

Sides

Mixed Leaf Salad	5
Rocket, Parmesan & Mushroom shavings Salad with truffle oil and lime juice.	7
Chopped Cuore di Bue Pomodoro on tomato water, Vanilla oil and orange zest.	7
Roasted Baby Potatoes	7

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.

