



Starters

Classical Bruschetta Ce, Gu, Mi, Nt, Pn, Su €8.00
Homemade roasted almond, basiLp, cherry tomato pesto and finished off with grated pecorino

Piadina Romana Ce, Gu, Mi, Nt, Pn, Su €13.50
Grilled open face piadina, topped with speck, local mozzarella, cherry tomato, pesto, rucola, grilled artichokes

Insalata Caprese & Pistachio €15.00
Ce, Mi, Mu, Nt, Pn, Sy, Se, Su
Burrata DOP, pistachio pesto, crushed pistachio, popped cherry tomato, lemon salt, rucola

The Fitch Caesar Salad 2.0 Gu, Eg, Fi, Lp, Mi, Nt, Se, Sy, Su €12.00
Grilled baby-gem lettuce, white anchovy, sourdough croutons, Caesar dressing, 24-month-aged parmesan shavings.
Add our chicken beignets for €3.00

Busiate alla Siciliana €13.00
Ce, Gu, Eg, Lp, Mi, Nt, Pn, Se, Sy, Su
Homemade roasted almond, basiLp, cherry tomato pesto and finished off with grated pecorino

Hand-Rolled Gnocchi Ce, Gu, Eg, Lp, Mi, Mu, Nt, Pn, Se, Sy, Su €15.00
Slow cooked local rabbit ragout, spiced tomato fondue, cherry tomato, 'Gbejna'

Vegetarian / Vegan

Haloumi and Rosti Burger €16.00
Gu, Mi, Vg, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se
Fried rosti potato, topped with grilled haloumi cheese, baby spinach, tomato chutney, in a brioche buNt, served with French fries.
Make it Vegan with our bean and sweet potato patty — Add € 2.50

Roasted Chickpea & Coconut Curry €24.00
Gu, Mi, Ve, Vg, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se
Hearty vegan curry blend with protein packed chickpeas simmered in Thai curry coconut milk, finished with grilled lime, pickled onions, toasted flat bread and flavoured rice

Soup of the Day €9.50

Gu, Mi, Lp, Su, Sy, Se, Nt — Kindly ask a member of staff for further information

Served with brioche croutons and spiced pumpkin seeds.

Mains

The Florentine Burger 2.0 €18.00

CE, Gu, Eg, Lp, Mi, Nt, Se, Pn, Sy, Su

Our signature 200g Prime beef patty topped with onion jam and melted provolone cheese. Finished with chilli fried egg, in a brioche buNt, served with French fries.

Crunchy Chicken Burger €18.00

Gu, Eg, Lp, Mi, Mu, Nt, Pn, Se, Sy, Su

With sriracha mayo, mixed greens, tomato, pickles in a brioche buNt, served with French fries.

Grilled USDA Rib Eye Ce, Eg, Lp, Mi, Mu, Nt, Pn, Se, Sy, Su €38.00

Served with potato rosti, short rib jus, sautéed French beans and topped with onion rings

Pan-Fried Norwegian Salmon €28.00

Ce, Eg, Fi, Mi, Mu, Nt, Pn, Se, Sy, Su

Served with chive bearnaise sauce, sautéed French beans and potato rosti

Grilled Corn-Fed Chicken Breast €24.00

Ce, Gu, Lp, Mi, Mu, Nt, Pn, Se, Sy, Su

Served with wilted spinach, rosti potato, chorizo and chickpea ragout, roast chicken jus

Sides

French fries Ve, Vg, Gu, Nt, Sy, Su, Lp, Se €4.00

Potato rosti with provolone €5.50

Ve, Gu, Mi, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se

Grilled vegetables Ve, Vg, Nt, Mu, Sy, Ce, Su, Se €5.00

Fresh butter mash potato €6.00

Ve, Gu, Mi, Nt, Mu, Sy, Ce, Su, Lp, Se

Side green salad Ve, Vg, Pn, Nt, Mu, Sy, Ce, Su, Se €4.00

Ve Vegetarian	Vg Vegan	Gu Gluten	FOOD ALLERGENS				Mi Milk	Eg Eggs	Pn Peanuts
Nt Nuts	Mu Mustard	Sy Soya	Sh Shellfish	Cr Crustaceans	Fi Fish	Ce Celery	Su Sulphite	Lp Lupin	Se Sesame

Kindly contact a member of our team if you have any questions about food allergens.

FN