Pasta Fresca

Busiate alla Siciliana Ve, Mi, Eg, Pn, Nt, Ce, Su, Lp — €12.00
Homemade roasted almond, basil, cherry tomato pesto and finished off with grated pecorino

Maccheroni ai Torchio with classic rabbit ragout — €13.50
Gu, Mi, Eg, Mu, Ce, Su, Lp, Se
Slow cooked local rabbit ragout, datteri rossi confit, garlic, chive oil and grated dried local goat cheese.

Fresh ravioli with burrata — €18.00
Gu, Mi, Eg, Mu, Sy, Sh, Cr, Fi, Ce, Su, Lp, Se
Reduction of local shrimp bisque, local gamberi rossi, peas

Bauletti with braised meat Gu, Mi, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se — €17.00
Slow cooked meat cooked in Barolo jus, caramelised onion puree, veal jus truffle oil, parmigiano

Hand rolled ricotta gnocchi — €14.00
Ve, Gu, Mi, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se
Porcini and mushroom ragout, pecorino, truffle oil, chive

Egg Fusilloni Gu, Mi, Eg, Nt, Mu, Sy, Fi, Ce, Su, Lp, Se — €16.00
Bearnaise sauce, chervil, fresh salmon, grilled zucchini

Salads

The Fitch Caesar salad 2.0 — €15.00
Gu, Mi, Eg, Nt, Mu, Sy, Fi, Ce, Su, Lp, Se
Chicory salad, chicken beignet, white anchovy, sour dough croutons, Caesar dressing, aged parmesan 24-month shavings

Insalata caprese and pistachio — €15.00
Ve, Mi, Pn, Nt, Mu, Sy, Ce, Su, Lp, Se
Burrata dop, pistachio pesto, candied pistachio, pickled olives, lemon oil and local micro greens

Grilled octopus salad Nt, Mu, Sy, Fi, Ce, Su, Se — €17.00
Mixed greens, grapefruit, semi-dry cherry tomato, chive oil, grilled zucchini, marinated olives

Haloumi Ve, Gu, Mi, Nt, Mu, Sy, Ce, Su, Lp, Se — €15.00
Cucumber ribbons, cherry tomato, pea shoots, croutons, lentils, beetroot and baby spinach

SandFitch

Piadina Romana Gu, Mi, Eg, Nt, Mu, Sy, Fi, Ce, Su, Lp, Se — €14.00
Grilled open face piadina, topped with speck, local mozzarella, cherry tomato, pesto, rucola, grilled artichokes

Our signature 'Reuben' club sandwich — €16.00
Gu, Mi, Eg, Nt, Mu, Sy, Fi, Ce, Su, Lp, Se
3-layer toasted bread, with pulled beef, tomato, pancetta, provolone cheese

Our own Ciabatta Gu, Mi, Nt, Mu, Sy, Ce, Su, Lp, Se — €13.00
Pesto mayo, pistachio, mortadella, rucola and spiced ricotta served with crisps on the side

Dried orange rye bread Gu, Mi, Nt, Mu, Sy, Fi, Ce, Su, Lp, Se — €15.00
Rucola, cured salmon, cucumber, mustard and honey mayo, cherry tomato

On the hot Grill

All mains are accompanied by a chef's selection of bread, olive oil, and fresh butter

Yellow Thai chicken wrap Gu, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se, Pn — €15.00
Asian mix, peppers, crispy onion, satay sauce served with crisps on the side

'B+S' Burger Gu, Mi, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se, Pn — €17.00
200g Prime beef patty, provolone cheese, chilli fried egg, onion jam in a brioche bun, served with French fries

Crunchy chicken Gu, Mi, Pn, Nt, Mu, Sy, Ce, Su, Lp, Se — €18.50
With sriracha mayo, mixed greens, tomato, pickles in a brioche bun, served with French fries

Flat grilled local sea bass — €22.00
Mi, Eg, Nt, Mu, Sy, Sh, Cr, Fi, Ce, Su, Lp, Se
Grilled zucchini, rosti potato, wilted spinach, cherry tomato fondue

Grilled USDA rib eye Gu, Mi, Eg, Nt, Mu, Sy, Ce, Su, Lp, Se — €40.00
Rosti potato, 'Nduja' Béarnaise, mushroom and artichoke ragout, truffle butter

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.

