



• rooftop ristorante •  
all-day alfresco bar and dining

## APERITIVO

<b>Bellini Veneziana</b> <i>classic bellini made with white peach juice &amp; prosecco</i>	12.50
<b>Aperol Spritz</b> <i>aperol &amp; prosecco</i>	12.50
<b>Alto's Fizz</b> <i>bombay sapphire, fresh raspberries, egg white, elderflower cordial, lemon juice &amp; lemonade</i>	11.50

**Cicchetti:** (pronounced chi - KET - tee)  
are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

*To experience our cicchetti menu we suggest 4-5 dishes between 2 people.*

## CROSTINI & STUZZICHINI

<b>Marinated Olives</b>	4.75
<b>Selection of Italian Artisan Bread</b>	4.75
<b>Bruschetta</b> , with mushrooms, garlic & rocket	5.80
<b>Bruschetta</b> , with Sicilian Pachino tomatoes, garlic & basil	5.80
<b>Pizzetta con Aglio</b> , flatbread with fresh tomato, oregano & garlic	4.50
<b>Panzerotto Pugliese</b> , fried pizza dough filled with Pachino tomato sauce, buffalo mozzarella & basil	7.90
<b>Antipasto di Terra</b> , special selection of cured meats & antipasti from around Italy (minimum two people)	16.80
<b>Prosciutto di Parma e Gnocco Fritto</b> , Parma ham with dough sticks	9.20
<b>Chargrilled Avocado</b> , served with sun-blushed tomatoes, olive & caper tartare	7.10
<b>Chargrilled Asparagus</b> , with truffle butter & Parmesan shavings	11.50
<b>Rock Oysters No. 2</b>	each 3.70

## CARPACCIO, TARTARE & INSALATA

<b>Burrata</b> , a special creamy mozzarella from Puglia; with Parma ham & black truffle	13.15
with smoked aubergine, toasted hazelnuts & balsamic	12.35
<b>Carpaccio of Angus Beef</b> , with rocket & Parmesan	11.00
<b>Yellowfin Tuna Tartare</b> , served with capers, avocado & spiced mayonnaise	14.20
<b>Buffalo Mozzarella</b> , roasted squash, pumpkin seeds, chilli & truffle honey	9.50
<b>Smoked Chicken Breast Salad</b> , with cicchetti style 'Caesar' dressing & Sardinian pane carasau	9.20
<b>Duck Salad</b> , with rocket, apples, pancetta & balsamic vinegar	9.55
<b>Caprese Salad</b> , buffalo mozzarella, tomato, avocado & basil	9.25
<b>Hand-picked Crab</b> , with cucumber, avocado & chilli	15.95

## FRITTI TRADITIONAL FRIED STREET FOOD

<b>Fritto Misto</b> , fried calamari, prawns, whitebait and soft shell crab, served with tarragon & garlic mayonnaise & chilli jam (ideal for two or more)	20.95
<b>Sicilian Arancini</b> , rice balls filled with beef ragu, served with Sicilian roasted peppers	6.85
<b>Croquettes</b> , with ham, taleggio cheese & an 'Nduja dip	6.85
<b>Gnocco Croccante</b> , truffle croquette with cheese fondue	12.50
<b>Calamari Fritti</b> , classic fried squid with tarragon mayo	9.40
<b>Gamberoni</b> , tempura prawns with spicy mayo	13.40

## PASTA & AL FORNO

<b>Truffle and Pecorino Ravioli</b>	13.45
<b>Cavatelli</b> , with Tuscan Fennel sausage, & borlotti beans	10.95
<b>Ravioli Zucca</b> , pumpkin ravioli with sage & butter	9.50
<b>Spaghetti Carbonara</b> , egg yolk, pancetta, pecorino cheese & black pepper	11.35
<b>Tagliatelle Bolognese</b> , the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours	10.45
<b>Spaghetti Frutti di Mare</b> , with prawns, clams & mussels	15.95
<b>Tagliolini Venezia</b> , baked with ham, béchamel & Parmesan	13.45
<b>Spaghetti</b> , with native lobster	20.75
<b>Ravioli Lobster</b> , with lobster bisque & prawns	15.25
<b>Paccheri</b> , (large tube pasta) with Tuscan pork sausage & Calabrian chilli	10.20
<b>Spaghetti</b> , with hand-picked crab, rocket and fresh tomatoes	13.70
<b>Spinach and Ricotta Ravioli</b> , with Pachino tomatoes	9.90
<b>Melanzane Parmigiana</b> , classic Sicilian, layers of aubergine, Parmesan & tomato baked in the oven.	10.50
<b>Lasagne al Forno</b> , layers of pasta with slow cooked beef ragu	10.30
<b>Risotto</b> , with pumpkin, squash & Parmesan	11.95
<b>Risotto</b> , with cep mushrooms	15.25

## PIZZA TRADITIONAL NEAPOLITAN STYLE PIZZA

<b>Margherita</b> , the classic pizza of Naples with tomato, buffalo mozzarella & basil	7.30
<b>Pollo Parmigiana</b> , with smoked chicken, mozzarella cheese, Parmesan & fresh basil	8.95
<b>Prosciutto &amp; Funghi</b> , with buffalo mozzarella, porcini mushrooms, Italian ham & tomato	9.40
<b>Basilicata</b> , with sausage, chilli, tomato, buffalo mozzarella & Friarielli spinach	10.30
<b>Calabrese</b> , with 'Nduja Calabrian soft spicy sausage & buffalo mozzarella	8.35
<b>Fiorentina</b> , with tomato, buffalo mozzarella, spinach & quail egg	8.35
<b>Calzone</b> , folded pizza with tomato, cheese & ham	8.90
<b>Piemonte</b> , taleggio cheese, mushroom, black truffle & rocket	9.50

## CARNE MEAT

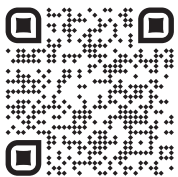
<b>Veal Milanese</b> , veal pan fried in breadcrumbs	14.70
<b>Polpette</b> , beef meatballs with tomato sauce	9.95
<b>Fillet of Beef Medallions</b> , with a creamy smoked garlic sauce & mixed mushrooms	16.75
<b>Lamb Cutlets</b> , with seared artichoke & mint sauce	14.95
<b>Beef Tagliata</b> , grilled rib-eye steak, marinated in chilli and garlic, cooked on our charcoal Josper grill	18.95
<b>Mini Burgers</b> , beef burgers served with cucumber mayonnaise, caramelised onions & Scamorza cheese	12.95
<b>Chargrilled Chicken</b> , with garlic, herbs & chilli	13.40
<b>Spiedino di Pollo</b> , chicken skewer wrapped in pancetta and rosemary, barbecued on our Robata grill	9.70
<b>Grigliata Mista di Carne</b> , Italian homemade sausage, lamb cutlets & rib eye steak	32.55

## PESCE FISH

<b>Fillet of Sea Bass</b> with olive oil, garlic, lemon zest & broccoli di rapa	11.50
<b>Fillet of Sea Bass</b> baked in black salt with herb & olive oil salmoriglio	11.95
<b>Tuna</b> , chargrilled served with salsa verde	13.00
<b>Monkfish</b> , wrapped in pancetta with sage & butter	13.95
<b>Cod</b> , with 'Nduja Calabrian soft spicy sausage & lentils	11.95
<b>Grilled Mediterranean Prawns</b> , with lemon, summer herbs & olive oil	13.40
<b>Scallops</b> , with garlic, lemon & chilli	12.85
<b>Cozze alla Napoletana or Arrabbiata</b> , mussels with white wine and garlic OR tomato & chilli	9.95
<b>Lobster</b> , half plain grilled OR with garlic butter	23.10 whole 44.10
<b>Mix Shellfish Royale</b> , grilled king prawns, scallops, mussels, clams & langoustines	32.55

## VEGETALI VEGETABLES

<b>Tenderstem Broccoli</b> , sautéed with garlic, chilli & lemon	4.75
<b>Zucchine Fritte</b> , fried courgette sticks	5.80
<b>Patatine Fritte</b> , chips	4.20
<b>Patatine Fritte al Tartufo</b> , truffle chips	5.80
<b>Roasted Potato</b> , with onions	4.75
<b>Rocket &amp; Parmesan Salad</b> , with balsamic dressing	5.80
<b>Baby Leaf</b> , Pachino tomato & avocado salad with lemon dressing	5.95



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MONDAY - SATURDAY 11.30AM - 11PM / SUNDAYS 11.30AM - 10.30PM  
BREAKFAST MENU AVAILABLE 9:30AM - 11:30AM THURSDAY - SUNDAY

*If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.*

*A discretionary 12.5% service charge will be added to your bill.*



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VINI

BIANCO  
North

	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay (Piemonte) <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	7.20	9.80	28.75
Sauvignon Bianco del Veneto (Veneto) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>	8.75	11.80	34.25
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense &amp; typical aroma.</i>	9.40	13.10	37.80
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple.</i>	11.50	16.10	46.00
Gavi di Gavi Batasiolo (Piemonte) <i>This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			51.00
Gavi La Scolca, Black Label (Piemonte) <i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>			86.75

Central

	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.40	10.20	29.60
Verdicchio Classico Castello di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.95	11.00	31.60
Pomino Bianco Frescobaldi (Toscana) <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			39.80
Vermentino di Gallura DOCG, Mancini (Sardegna) <i>A dry, single-variety wine produced from Vermentino grapes, Elegant, intense and smooth.</i>			45.00
Cervaro della Sala, Marchesi Antinori (Toscana) <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly butery sensations.</i>			112.00

South & the Islands

	glass (175ml)	glass (250ml)	btl
Inzolia (Sicily) <i>An excellent, stylish dry white wine.</i>	7.95	11.00	31.60
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose aromas: the palate has fruit acidity and structure. This is the future “Pinot Grigio”.</i>	7.95	11.00	31.60
Bianco di Vespa (Puglia) <i>The Fiano grapes have been cultivated in the south of Italy for over two thousand years. The grape is low yielding and produces crisp, well balanced wine.</i>	9.60	13.30	38.25
Colomba Platino (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.70	14.90	42.80
Greco di Tufo, Tenuta Cavalier Pepe (Campania) <i>A great classic of Irpinia, a fruity bouquet with citrus, smooth, elegant and full-bodied.</i>	10.70	14.90	42.80
Falanghina, Tenuta Cavalier Pepe (Campania) <i>Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate.</i>	11.00	15.20	43.80
Lacryma Christi, Tenuta Cavalier Pepe (Campania) <i>The famous wine from Mount Vesuvius in Naples, made with Verdeca and Coda di Volpe grapes. Warm, well-structured and smooth on the palate with a fine tannins.</i>	12.25	17.30	49.00
Gran Cru Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			68.00

ROSÉ

	glass (175ml)	glass (250ml)	btl	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminatti (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.20	
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.50	11.70	34.20	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Inviting, well-rounded aroma yet at the same time subtly elegant.</i>	10.20	14.20	40.80	81.60
Calafuria, Salento IGT, Tormaresca (Puglia) <i>100% Negroamaro. A fantastic rosé from the Solento peninsula, with fragrant notes of pomegranate, peach and grapefruit.</i>			44.00	85.00

Birra

		btl
Peroni Nastro Azzurro <i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>	330ml	5.00
Peroni Nastro Azzurro Gluten Free	330ml	4.75
Peroni Gran Riserva Doppio Malto <i>Intense and balanced with aromas of toasted malt and a hint of spice.</i>	500ml	9.00
Peroni Libera (non-alcoholic)	330ml	4.50

Prosecco, Champagne & Sparkling

	flute	btl
Prosecco	10.00	42.70
One & Only Single Vineyard, Vintage Rosé, Spumanté, Fantinel		43.00
Franciacorta Brut La Santissima DOCG Castello Di Gussago		51.00
House Champagne	13.50	61.00
House Champagne Rosé	15.50	67.50
Bollinger		105.00
Laurent-Perrier Rosé	21.50	107.00
Veuve Clicquot Yellow Label		100.00
Dom Perignon		215.00
Cristal		355.00

Caffè Speciali

Bicerin Torinese <i>hot chocolate, espresso &amp; whipped cream</i>	4.75
Bombardino <i>espresso, zabaglione cream, grappa &amp; whipped cream</i>	4.95
Coffee Caramel Cream <i>hot espresso, caramel &amp; cream</i>	4.30
Iced Coffee <i>espresso, ice &amp; sugar</i>	4.30
Iced Coffee <i>with Baileys or Amaretto</i>	4.95
Vanilla Express Iced Coffee <i>with vanilla syrup, double cream and chocolate</i>	5.00
Popcorn Latte Iced Coffee <i>with popcorn syrup and milk</i>	5.00
Coco Iced Coffee <i>with coconut, chocolate and whipped cream</i>	5.00
Black & White Mocha Iced Coffee <i>with milk, white chocolate syrup and Nutella</i>	5.00

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The discovery of a good wine is increasingly better for mankind than the discovery of a new star.  
Leonardo da Vinci (1452-1519)

ROSSI  
North

	glass (175ml)	glass (250ml)	btl
Remigio (Piemonte) <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. Italians like this wine for everyday drinking because of its soft tannins, and ripe fruit.</i>	7.20	9.80	28.75
Merlot Torresella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	8.20	11.30	32.70
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	8.20	11.30	32.70
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine has had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints.</i>			43.80
Barbera d'Asti (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread.</i>			49.00
Barolo Figli Luigi Oddero (Piemonte) <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.40	24.00	69.40
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	19.40	27.30	78.00
Barbaresco, Batasiolo, DOCG (Piemonte) <i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			75.00
Amarone Della Valpolicella Classico, Santa Sofia (Veneto) <i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			97.00

Central

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	7.95	11.00	31.60
Montepulciano d'Abruzzo Illuminati (Abruzzi) <i>Rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	8.90	12.30	35.70
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.00	15.20	43.80
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry.</i>			55.60
Brunello di Montalcino Col d'Orcia 2011 (Toscana) <i>Typical of Sangiovese with marked hints of plum. Intense with long ageing in oak barriques. Good structure, delicate and mature tannins. Excellent balance between fruit and oak.</i>			84.00

South & the Islands

	glass (175ml)	glass (250ml)	btl
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorice. Its taste is full bodied and supple, very intense and with a good structure.</i>	7.95	11.00	31.60
Normanno Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	7.95	11.00	31.60
Negro Amaro (Puglia) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	9.10	12.50	36.20
Primitivo Del Salento (Puglia) <i>Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. An ideal partner to light meats and fish with red sauces.</i>	11.00	15.25	44.10
Cannonau Riserva (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			49.00
Taurasi Radici Black Label, Tenuta Cavalier Pepe (Campania) <i>Taurasi is made in the hill area of Avellino in eastern Campania along the Calore River. The Aglianico grapes are intense ruby red, full, cherry violet and berries.</i>			94.50

Fine Italian Selection		btl
Le Serre Nuove Dell ' Ornellaia Bolgheri DOC (Toscana) <i>Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany create this fresh, fruited red with tones old wild mint and spices.</i>		123.50
Amarone della Valpolicella Classico Costasera Masi (Veneto) <i>Rich and intense flavours of deep cooked plums and cherries, mild but soft tannins made with tray dried grapes which age for a minimum of 3 months to create the unique taste.</i>		123.50
Brunello di Montalcino, Biondi Santi - 13.5% (Toscana) <i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes.</i>		260.00
Tignanello, Marchesi Antinori - 14% (Toscana) <i>An intense ruby red in colour, the aromas of the wine are characterized by powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. Blend of: Cabernet, Sangiovese, Cabernet Franc.</i>		280.00
Amarone Mather, Domeni Veneti - 16.5% (Veneto) <i>Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes of dried fruits. Full bodied. Blend of: Corvina, Corvinon, Rondinella.</i>		362.00
Sassicaia D.O.C. Bolgheri - 13.5% (Toscana) <i>Clear, ruby red with garnet hints. Intense bouquet, complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla. Blend of: Cabernet Sauvignon, Cabernet Franc.</i>		449.00
Ornellaia, Bolgheri DOC Superiore - 14% (Toscana) <i>The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. Blend of: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.</i>		530.00

Soft Drinks & Juices

Coke	3.75	Ginger Ale	3.70
Diet Coke	3.75	Appletiser	3.95
Lemonade	3.75	San Bitter Rosso	3.95
Soda	3.70	Crodino	3.95
Tonic Water	3.70	Sparkling Water	btl 750ml 4.75
Slimline Tonic	3.70	Still Water	btl 750ml 4.75
Bitter Lemon	3.70	Fruit Juices	4.50

A discretionary 12.5% service charge will be added to your bill.



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