



APERITIVO

Bellini Veneziana classic Bellini made with white peach juice & Prosecco	11.60
Rossini Prosecco with fresh strawberries	11.60
Aperol Spritz Aperol & Prosecco	11.60
Negroni Gin, Sweet Vermouth & Campari	11.60

PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

Fritto Portofino deep fried prawns, scallops and calamari served with garlic aioli & spicy mayo (788 kcal)	20.05
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PANE & BRUSCHETTA

Olives & Tapenade with Sardinian flat bread (201 kcal)	4.90
Selection of Italian Breads (511 kcal)	5.20
Garlic Bread (646 kcal)	5.55
Garlic Bread with tomato & basil (696 kcal)	5.70
Garlic Bread with cheese (852 kcal)	6.70
Pizzetta con Aglio bread with fresh tomato, oregano & garlic (507 kcal)	6.45
Bruschetta with Sicilian Pachino tomatoes, garlic & basil (286 kcal)	5.95
Bruschetta with mushrooms, black truffle & garlic (501 kcal)	6.95

STUZZICHINI

Rock Oysters No. 2 (7 kcal) each	3.85
Parma Ham & Gnocco Fritto prosciutto with fried dough sticks (408 kcal)	9.50
Burrata (a special mozzarella) with Parma ham & marinated black truffle (446 kcal)	12.00
Chargrilled Avocado with chilli vinaigrette (405 kcal)	6.20
Terra a special selection of cured meats from around Italy (553 kcal)	9.95

CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio of Beef with parmesan & rocket (161 kcal)	10.25
Tartare of Fresh Tuna mixed with olive oil, french mustard, lemon juice, & wild rocket (161 kcal)	13.35
Avocado Salad avocado, vine tomato, red onion in a balsamic & pomegranate dressing (255 kcal)	6.95
Smoked Chicken Breast Salad with Cicchetti style 'caesar' dressing & Sardinian pane carasau (300 kcal)	8.80
Duck Salad with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (129 kcal)	9.85
Insalata Caprese mozzarella, avocado, tomato & basil (354 kcal)	9.55
Handpicked Crab with avocado, rocket, lemon oil & Sardinian flat bread (275 kcal)	15.95
Insalata Lenticchie beetroot, artichokes, black lentils & red peppers (156 kcal)	8.95
Burrata with smoked aubergine, toasted hazelnuts & balsamic vinegar (545 kcal)	11.10
Grilled Asparagus with Parmesan & black truffle (243 kcal)	12.95

Award Winning Cicchetti

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.

PASTA & AL FORNO

Truffle and Pecorino Ravioli (963 kcal)	14.25
Strozzapreti e Polpette slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta (636 kcal)	9.50
Spaghettoni with prawns, mussels, garlic, chilli & tomato (414 kcal)	15.25
Spaghetti Carbonara egg yolk & pancetta (589 kcal)	9.85
Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (554 kcal)	9.90
Tagliolini all'Aragosta with lobster & cherry tomato (379 kcal)	17.95
Gnocchi Gorgonzola in a baked parmesan basket (2577 kcal)	10.50
Spinach and Ricotta Ravioli with Pachino tomatoes (309 kcal)	10.20
Ravioli Lobster with lobster bisque & prawns (415 kcal)	16.50
Melanzane Parmigiana Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (342 kcal)	10.85
Lasagne al Forno layers of pasta with slow cooked beef ragu (574 kcal)	9.50
Spaghetti Puttanesca with olives, caper & a rich tomato sauce (496 kcal)	10.85
Cavatelli con Melanzane e Salciccia Cavatelli pasta served with aubergine & sausage (900 kcal)	10.95
Paccheri con Ragu large tube pasta served with slow cooked pork ribs (727 kcal)	10.95
Black Ravioli handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine (362 kcal)	14.30
Tagliolini Venezia, gratin with ham & cheese (823 kcal)	11.90

PIZZA (All our dough is freshly made on the premises)

Margherita the classic pizza of Naples with tomato, Fior di latte & basil (602 kcal)	8.20
Calabrese with 'Nduja Calabrian soft spicy sausage & Fior di latte (1011 kcal)	9.30
Pollo Parmigiana with smoked chicken, mozzarella cheese, parmesan & fresh basil (806 kcal)	9.10
Prosciutto & Funghi with Fior di latte, porcini mushrooms, Italian ham & tomato (691 kcal)	9.10
Basilicata with spicy sausage, chilli, tomato & Fior di latte (757 kcal)	9.30
Fiorentina with tomato, Fior di latte, spinach & egg (665 kcal)	8.15
Calzone folded pizza with tomato, cheese & ham (610 kcal)	8.95
Pugliese tomato, burrata, Parma ham, rocket & black truffle (857 kcal)	10.20
Pizza Mortadella Fior di latte, mortadella, pistacchio, Siracciatella di burrata (1217 kcal)	9.20
Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (730 kcal)	7.50

FRITTI (Traditional fried street food)

Baby Mozzarella fried cheese balls (301 kcal)	6.50
Sicilian Arancini rice balls filled with beef ragu (988 kcal)	8.20
Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise (236 kcal)	13.05

PLANT BASED

Grilled Artichokes with mint sauce (181 kcal)	8.20
Spaghetti Puttanesca with olives, capers & a rich tomato sauce (496 kcal)	10.50
Portobello Mushroom grilled with herbs & truffle breadcrumbs (345 kcal)	11.00
Penne Arrabbiata with spicy tomato sauce (372 kcal)	9.50

CARNE (Meat)

Spiedino di Pollo chicken wrapped in Pancetta with rosemary (310 kcal)	10.50
Grilled Rib-eye steak served with parsley & chilli dressing (508 kcal)	21.00
Polletto chargrilled spatchcock chicken marinated with rosemary (595 kcal)	12.50
Pollo Milanese flattened breast of chicken, pan fried in breadcrumbs with rocket & Pachino tomatoes (427 kcal)	10.50
Grilled Tuscan Fennel Sausage served with roasted potato and rosemary (727 kcal)	9.50
Mixed Grill Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal)	22.50
Fillet of Beef Tagliata served with rocket, shaved parmesan & balsamic vinegar (479 kcal)	23.95
Veal Milanese veal pan-fried in bread crumbs (856 kcal)	14.50

PESCE (Fish)

Calamari Fritti classic fried squid (381 kcal)	8.50
Gamberoni Piccanti Sicilian prawns with chilli lemon & garlic (118 kcal)	13.35
King Scallops grain with garlic, olive oil, & breadcrumbs (567 kcal)	12.95
Fillet of Sea Bass with olive oil, garlic, lemon zest & broccoli di rapa (982 kcal)	13.50
Fillet of Sea Bass baked in black salt with herb & olive oil salmoriglio (895 kcal)	13.50
Halibut with samphire, cherry tomato & chilli (391 kcal)	12.95
Mixed Grilled Fish a selection of different fish & shellfish (635 kcal)	18.95
Grilled Tuna served with gremolata dressing (279 kcal)	14.50
Lemon Sole Mugnaia with butter lemon sauce & capers (449 kcal)	12.95

VEGETALI (Vegetables)

Pisellini baby peas with onions & bacon (541 kcal)	4.65
Zucchine Fritte fried courgette sticks (199 kcal)	5.55
Patatine Fritte chips (526 kcal)	4.30
Patatine Fritte al Tartufo chips with Parmesan & truffle (646 kcal)	5.95
Roasted Potato with onions (387 kcal)	4.30
Tenderstem Broccoli with garlic & chilli (114 kcal)	4.80
Mixed Salad (73 kcal)	4.10
Rocket & Parmesan Salad (109 kcal)	4.20

PICCADILLY, ST. JAMES'S, LONDON

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.

Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill.

“Great food and great service from a true Italian”

VINI

BIANCO

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish</i>	7.40	10.10	29.40
Sauvignon Ca Bolani (Veneto) <i>Single vineyard north of Venice. Fragrant fresh white, bursting with flavours of tropical fruit</i>	9.00	12.25	35.70
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	9.80	13.05	39.10
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple. Savoury and fresh taste.</i>			43.30
Gavi di Gavi Batasiolo (Piemonte) <i>Nori Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			51.40
Gavi La Scolca, Black Label <i>Pale straw, with delicate greenish highlights. Highly typical, fluty accents; almonds and hazelnut in the finale.</i>			95.30

	glass (175ml)	glass (250ml)	btl
CENTRAL			
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.60	10.30	30.30
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>	7.85	10.85	31.40
Pomino Bianco Frescobaldi <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			42.25
Vermentino di Gallura DOCG Mancini (Sardinia) <i>Straw yellow with greenish hues and an aromatic and elegant bouquet, balanced, smooth and well structured on the palate.</i>			46.55
Cervaro Della Sala, Marchesi Antinori <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations.</i>			128.75

	glass (175ml)	glass (250ml)	btl
SOUTH & THE ISLANDS			
Inzolia (Sicily) <i>This stylish and full-flavoured dry white offers excellent value for money.</i>	7.85	10.85	31.40
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>	7.85	10.85	31.40
Bianco di Vespa (Puglia) <i>The Fiano grapes has been cultivated in southern of Italy for over two thousand years. The grape is low yielding and early ripening and produces a crisp, well balanced wine, often with hints of honey and nuts.</i>	8.95	12.25	36.05
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>	10.85	14.70	43.30
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth and elegant on the palate, full-bodied with mineral notes on the finish.</i>	10.75	14.45	42.75
Falaghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.</i>	10.95	15.15	43.30
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach and pear on the nose and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit complemented by mineral notes.</i>	12.10	16.50	48.20
Gran Cru Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			73.55

	glass (175ml)	glass (250ml)	btl (750ml)	magnum
ROSÉ				
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.80	12.10	35.95	
Pinot Grigio Rosé Torressella (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>	8.70	11.90	34.65	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.</i>	10.55	14.65	43.30	86.55
Calafuria, Salento IGT, Tormaresca (Puglia) <i>100% Negroamaro. A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach and grapefruit.</i>			45.35	91.70

	btl (330ml)
BIRRA	6.70
Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	6.70
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistent head.</i>	6.70
ITALIAN BEER	
La Gradisca	6.65
Peroni	5.15
Moretti	5.15
Menabrea	6.75
Peroni 0.0% (non-alcoholic) (73 kcal)	4.65

	flute	btl
PROSECCO, CHAMPAGNE & SPARKLING		
Prosecco Santa Margherita	10.30	42.20
Aneri Organic Leone Prosecco	11.15	55.65
Franciacorta Brut Berlucchi 61		56.65
House Champagne Testulat	14.10	66.95
House Champagne Testulat Rosé	15.70	72.10
Veuve Clicquot Ponsardin Brut		100.45
Bollinger		118.45
Laurent Perrier Rosé	21.15	123.60
Dom Perignon		247.20
Cristal		360.50

SOFT DRINKS & JUICES					
Coke (73 kcal)	3.65	Ginger ale (68 kcal)	3.70	Fruit juices	4.15
Diet Coke (1 kcal)	3.65	Appletiser (129 kcal)	3.75	(Orange 72 kcal, Apple 76 kcal,	
Lemonade (70 kcal)	3.65	San bitter rosso (66 kcal)	3.75	Cranberry 38 kcal, Pineapple 82	
Soda (0 kcal)	3.65	Crodino (61 kcal)	3.75	kcal)	
Tonic water (56 kcal)	3.70	Sparkling water	btl 750ml	4.65	
Slimline tonic (0 kcal)	3.70	(0 kcal)			
Bitter lemon (35 kcal)	3.70	Still water (0 kcal)	btl 750ml	4.65	

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Wines by the glass are also available in 125ml! A discretionary 12.5% service charge will be added to your bill. Adults need around 2000 kcal a day

The discovery of a good wine is increasingly better for mankind than the discovery of a new star.

Leonardo da Vinci (1452-1519)

	glass (175ml)	glass (250ml)	btl
ROSSI			
NORTH			
Remigio, Piemonte <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannin, ripe fruit and ability to match a variety of foods</i>	7.40	10.10	29.40
Merlot Torressella (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>	8.15	11.25	32.45
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>	8.25	11.45	33.00
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine have had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confectioned cherry, plum and berry fruits complemented by vanilla hints.</i>			46.55
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; it presents hints of balsamic and spicy smell. It refines with age.</i>			51.00
Barolo Figli Luigi Oddero <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.90	24.40	71.40
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. Ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	19.50	27.05	78.45
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>			77.25
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>			100.95

	glass (175ml)	glass (250ml)	btl
CENTRAL			
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>	7.85	10.85	31.40
Montepulciano d'Abruzzo Illuminati (Abruzzi) <i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	9.10	12.40	36.30
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.45	15.70	45.15
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>			55.65
Lago di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full and round on the palate, soft tannins and a lingering finish.</i>			55.65
Castello Rapale, IGT Toscano Rosso, Mansalto (Toscana) <i>A fantastic blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.</i>			63.90
Brunello di Montalcino Col D'orca <i>Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla.</i>			86.55

	glass (175ml)	glass (250ml)	btl
SOUTH & THE ISLANDS			
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>	9.45	12.90	38.15
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>	8.15	11.25	32.45
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, very intense and with a good structure.</i>	9.50	13.15	39.15
Primitivo Del Salento (Puglia) <i>Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. This Full-bodied, lively, and fruity wine, is ideal partner to light meats and fish with red sauces.</i>	11.35	15.75	45.45
Cannonau Riserva (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			49.75
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>			97.35

BEST OF THE BEST ITALIAN WINE

	btl
Le Serre Nuove Dell 'Ornellaia Bolgheri DOC <i>Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany crate this fresh fruited red with tones old wild mint and spices</i>	119.00
Amarone della Valpolicella Classico Costasera Masi <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>	119.00
Brunello di Montalcino, Biondi Santi - 13.5% <i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes. Full, concentrated palate showing great consistency and supported by savoury exuberance. Wonderful sense of place. Drink with meat. All Brunello di Montalcino wine is made exclusively from Sangiovese grapes grown on the slopes around Montalcino.</i>	248.75
Tignanello, Marchesi Antinori - 14% <i>An intense ruby red in color, the aromas of the wine are characterized by a powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. On the palate, the wine, still very young, immediately shows firm tannins with much polish and finesse as well, along with a balancing, tonic acidity and savory mineral notes which add length and persistence to the finish and aftertaste. Blend of: Cabernet - Sangiovese- Cabernet Franc.</i>	270.40
Amarone Mater, Domeni Veneti - 16.5% <i>Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes reminiscent of dried fruits. Full bodied, with sweet rounded tannins and elegant balance, along with aromas of dried fruit, spices and tobacco. A fine companion for all grilled or braised red meat and game dishes. Perfect with mature cheese. Blend of: Corvina, Corvinnon, Rondinella.</i>	346.10
Sassicaia D.O.C. Bolgheri - 13.5% <i>Clear, ruby red with garnet hints, thick. Intense bouquet, complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla, soil and a graphite hint. In the mouth it was dry, warm, silky smooth; quite fresh, gently tannic, quite mineral, medium-bodied, perfectly balanced, intense in its mouth flavors (with very good correlation to the bouquet), with a long finish, of excellent quality; mature and definitely harmonious. Blend of: Cabernet Sauvignon, Cabernet Franc.</i>	448.05
Ornellaia, Bolgheri DOC Superiore - 14% <i>The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. On the palate, silky-smooth and spacious, with glossy tannins. A lively, refreshing acidity lifts a lingering finish. A full bodied, powerful red. Blend of: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.</i>	508.35

CAFFÈ SPECIALI

Bicerin Torinese <i>hot chocolate, espresso & whipped cream (283 kcal)</i>	3.80	Vanilla Express Iced Coffee <i>with vanilla syrup, double cream & chocolate (110 kcal)</i>	5.15
Bombardino espresso, zabaglione cream, grappa & whipped cream (111 kcal)	4.55	Popcorn Latte Iced Coffee <i>with popcorn syrup & milk (113 kcal)</i>	5.15
Iced Coffee espresso, ice & sugar (111 kcal)	3.95	Coco Iced Coffee with coconut, chocolate & whipped cream (113 kcal)	5.15
Iced Coffee with Baileys or Amaretto (111 kcal)	4.65	Black & White Mocha Iced Coffee <i>with milk, white chocolate syrup & Nutella (387 kcal)</i>	5.15
Coffee Caramel Cream hot espresso, caramel, cream (270 kcal)	3.65		