

SYCAMORE

VINO • CUCINA

Dinner Menu

Cicchetti

Nocellara olives (vg) 6

Artisan breads, *olive oil, parmesan chunks* 6.75

Milano salami, *sourdough, fig relish* 8.75

Antipasti

Soup of the day 8.75

Bonito del norte, *bull's heart tomatoes, basil, tropea onion* 14.5

Tagliere di salumi 11.75

Salt & pepper gamberi, *salmoriglio salsa* 13.75

Beetroot cured salmon, *goats curd, blood orange, vein sorrel* 14.5

Primi

Red shrimp caesar salad, *pecorino crackers, romaine lettuce* 10.75

Pumpkin tortelloni *with ricotta, amaretti, sage butter* (v) 10.50 s, 16.5 l

Pappardelle, *smoked speck, black truffle sauce* (v) 11 s, 16.5 l

Linguini with Devon crab, *chilli, black garlic & parsley* (gf) 11.75 s, 22.50 l

Sycamore salad *castel franco, tardivo, beetroots, shaved artichokes, olives, datterini* (vg) 12.50

Secondi

Himalayan salt aged ribeye steak, *pepe verde, little Italy fries* 39.5

Pit roasted black bream fillet *shaved fennel, blood orange & castel franco* 24.5

Herb roasted lamb rump, *piselli, olives, red pesto* 34

Braised veal meatballs, *parmesan polenta, arrabiata* 18

Napoletana pumpkin risotto, *pumpkin seeds, Pecorino, rocket* (v) 16

Chicken Saltimbocca, *squash, chestnuts, salsa verde* 25

Contorni

Caponata (vg) 7

Cime de rapa, *crispy garlic & chilli* (vg) 7.5

Truffled parmesan fries 6.50

Cauliflower rice salad, *cauliflower, soft herbs, sprouted seeds, burnt coconut* 6.75

Broccoli, *agrodolce & pine nuts* (vg) 6.75

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