

Martini RESTAURANT

.....At Martini a typical day in our kitchen begins with the delicate process of making the freshest handmade pasta, cooking our ragu's and ensuring that our suppliers are delivering the freshest in vegetables, meats and seafood that the market has to offer. We think it's a great way to start the day, we hope you agree!"

ANTIPASTI

PANE FRESCO	2
Fresh bread with extra virgin olive oil and balsamic	
OLIVE	5
Marinated green Sicilian olives	
ARANCINI	6
Mushroom and parmesan	
POLPETTE	7
Wagyu beef meatballs with fresh herbs cooked in tomato	
BRUSCHETTA	7
Artichoke puree and marinated eggplant	
ACQUADELLE	14
Whitebait, saffron and corn fritters with citrus aioli	

PASTE e RISOTTO All pasta house made fresh

RISOTTO DEL GIORNO	Daily price
Risotto of the day	
GNOCCHI	24
Mushroom, speck ham, mascarpone and truffle oil	
TAGLIATELLE	25
Chorizo sausage, prawns, garlic, chilli, cherry tomato	
SPAGHETTI	25
Salted cod, capers, black olive, anchovy, tomato napoletana	
PAPPARDELLE	24
Chef's ragu of the day	

SECONDI

PESCE DEL GIORNO	Daily Price
Fish of the day	
SPALLA DI AGNELLO	29
Slow cooked lamb shoulder with onions, peas and spiced sweet potato	

CONTORNI

INSALATA DI RUCOLA	8
Rocket, parmesan, lemon salmoriglio dressing	
PATATINE FRITTE	5
Fries	