

Ofelia

MEMBERS' LOUNGE

SNACK BAR

CHARCUTERIE SELECTION italian charcuteries, homemade pickle, tuscan schiacciata	23
POLENTA STICKS ^(V) crispy polenta, sundried tomato mint salsa	6
PARMESAN CHURROS ^(V) parmesan churro, fresh marjoram	11
ZUCCHINI FRITTI ^(V) zucchini, basil & mint dip	8
CALAMARI crispy squid, verbena mayonnaise	17

ANTIPASTI

ARTICHOKE SALAD ^(VR) fresh artichoke, bottarga, lemon, mint	16
INSALATA DI RADICCHIO ^(V) radicchio, endive, pecorino cheese with olive dressing	16
LIGURE SALAD ^(VR) confit tuna, seasonal beans, cherry tomato	18
BEEF CARPACCIO chianina beef, artichoke, black truffle dressing	19
PARMIGIANA ^(V) sicilian aubergine, tomato, scamorza	13
SEARED TUNA sliced tuna, caponata, amalfi lemon dressing	19
ROASTED POLPO octopus, taggiasca olives, black garlic	18
SEAFOOD GUAZZETTO mixed seafood stew with toasted focaccia	22
SWEET PEPPER ^(V) red pepper, sourdough dressing	9

PASTA

SPAGHETTI VONGOLE italian clams, chilli garlic, bottarga	26
PACCHERI LOBSTER native lobster, basil, confit shallot	35
RAVIOLI RICOTTA & SPINACI ^(V) ravioli filled with ricotta and spinach, sage and parmesan sauce	20
TRUFFLE TAGLIOLINI tagliolini with alba whitetruffle	65
PAPPARDELLE AL CINGHIALE pappardelle wild board ragout	25
TAGLIATELLE AI PORCINI tagliatelle with porcini mushroom	26
PENNE ARRABBIATA ^(V) spicy tomato sauce, basil	19
RISOTTO AL TARTUFO ^(V) risotto with alba white truffle	65

FLATBREAD & PIZZA

BURRATA, TOMATO & BASIL FLATBREAD ^(V) tomato sauce, burrata, basil	12
PARMA HAM FLATBREAD 26 months aged parma ham, stracciatella	16
PIZZA BURRATA ^(VR) burrata, anchovies, tomato sauce, lemon zest	25
PIZZA DIAVOLA spicy salami, nduja, tomato sauce, fiordilatte	26
PIZZA CARCIOFI, OLIVE & YELLOW TOMATO ^(V) grilled artichoke, black olives, yellow cherry tomato, rocket, fiordilatte	25
PIZZA TARTUFO ^(V) alba white truffle, fiordilatte	58

MAINS

OSSOBUCO di VITELLO veal ossobuco with saffron risotto	46
ROASTED SUCKLING PIG roasted suckling pig saddle, potato mille-feuille, porcini mushroom purée	39
VEAL MILANESE breaded veal chop, rocket, cherry tomato	45
SEABASS IN CRUST seabass fillet baked in salt crust with "vergine" sauce	40
COD ACQUAPAZZA grilled cod, tomato, olive tapenade, amalfi lemon	38
MEATBALLS classic marinara & meatballs, mountain of D.O.P. parmesan	24

DOLCI

TIRAMISÙ savoiardi biscuit, espresso, mascarpone cream	10
TORTA AL CIOCCOLATO chocolate cake, cherry sorbet	12
PAIN PERDU brioche, marsala sabayon, blueberry compote	12
ICE CREAM & SORBETS dark coffee, sicilia pistachio, piedmont hazelnut praline, vanilla, amalfi lemon	3



"If a mixed drink is what you require our bartenders will craft what you desire."

(V) Vegetarian (VR) Vegetarian On Request
Please inform us of any allergies • Prices include VAT
A discretionary 15% service charge will be added to your bill