

CAFFE FERNET

GLUTEN-FREE MENU

COCKTAIL SNACKS

Marinated Olives

herb oil
12

Parma Ham & Melon

aged balsamic
20

Watermelon & Feta

lemon, cucumber, herbs
16

Charcuterie & Cheese

parma ham, prosciutto cotto,
assorted cheese
30

Parmesan Potatoes

truffle aioli
16

Cheese Plate

truffle brie, aged cheddar,
marmalade
20

SMALL PLATES

Tuna Crudo

calabrian chili, preserved lemon
24

Hamachi Crudo

fennel, pickled celery
29

Salmon Crudo

passion fruit, taggiasca olives
22

Burrata

tomato, pistachio pesto
29

Iberico Pork Pluma

salsa verde
29

Broccoli

hazelnut, green chilli, grain mustard
21

Zucchini Noodle Salad

mint, pine nut, ricotta salata
19

Cauliflower

eggplant puree, pine nuts
24

Charred Octopus

hummus, broccoli, chilli crunch
36

PASTA

Cacio e Pepe

peppercorn, parmesan,
pecorino
29

Tuna Bolognese

squid, tomato,
chives
35

Amatriciana

guanciale,
tomato sauce, pecorino
32

Beef Ragu

wagyu beef, pancetta,
smoked provolone
35

LARGE PLATES

Pomfret

buttermilk picatta,
lemon butter, trout roe
48

Angus Steak Sirloin

potato, green pepper sauce
48

DESSERT

Cherry Blueberry Crumble

almond crumble, crema gelato
16