

# ATRIO

## A LA CARTE MENU

BITES

<b>SALT 'N' PEPPER CALAMARI</b>	<b>10.50</b>
Calamari, lime, devilled tartar sauce	
<b>MINI FISH SLIDERS</b>	<b>9.50</b>
"Neonati" patty, spiced chili, tomato ketchup, brioche bun	
<b>CHICKEN CRUNCH</b>	<b>9.50</b>
Chicken & Parmesan croquette, lettuce purée, alicia, pancetta powder, Caesar dressing	
<b>HANGER TOAST</b>	<b>10.50</b>
Seared steak, mustard mayo, caper berries, pickled shallots, radishes, sourdough	
<b>PORK BAO PAO (2PC)</b>	<b>10.50</b>
Crispy pork belly, pickled veggies, cashew, coriander, Asian bun	
<b>EGGS 'N' PEAS</b>	<b>9.50</b>
Deep-fried sous vide egg yolk, pea purée & shoots, home-cured local pork neck	
<b>TOMATO BRUSCHETTA (V)</b>	<b>7.50</b>
Roasted tomatoes, garlic, EVOO olive oil	

STARTERS

<b>FISH SOUP</b>	<b>16.50</b>
Seasonal fish & shellfish, fish broth, rouille sauce, sourdough croutons	
<b>BEEF SHIN CALAMARATA</b>	<b>18.50</b>
Braised beef shin, Pecorino cream, truffle	
<b>POTATO GNOCCHI (V)</b>	<b>16.50</b>
Pumpkin, sage butter, rikotta salata crumble	
<b>"CARNAROLI" RISOTTO</b>	<b>18.50</b>
Smoked ham hock, crispy ears, apple, roasted chicory	
<b>"VITELLO TONNATO"</b>	<b>21.75</b>
Veal tartar, "tonnato" sauce, cauliflower purée, capers, bonito fish, endive	
<b>DUCK CONFIT</b>	<b>19.50</b>
Pulled duck, spinach, scallions, brioche, sweet 'n' sour orange	
<b>CASUTIN® (V)</b>	<b>16.75</b>
Baked casutin cheese, mushrooms, walnuts	
<b>TARO (V)</b>	<b>13.50</b>
Taro & potato pavé, potato espuma, caviar, Béarnaise sauce	

*Gluten-free pasta available at €2.00*

### SIGNATURE DISHES

<b>GRILLED BONE MARROW</b>	<b>14.75</b>
Caramelised onion, sautéed prawns, chimichurri, sourdough	
<b>VEAL MILANESE</b>	<b>18.75</b>
Grain-fed veal rump, heirloom tomatoes, rucola, Grana shavings	
<b>HOMEMADE SAUSAGE PLATTER</b>	<b>14.50</b>
Pork & applewood, beef & truffle, lamb merguez, mustard	
<b>BEEF WELLINGTON</b>	<b>32.50</b>
Fillet, mushroom, spinach, Parma ham	

**STEAK BAR** *Ask your server for today's butcher's cuts*

### MAINS

<b>GREY MEAGRE</b>	<b>24.50</b>	<b>BROCCOLI (V)</b>	<b>€19.50</b>
Baby leeks, shallots, chicory, watercress, saffron velouté		White Bean Hummus, Harissa, Barley & Feta Cheese	
<b>GUINEA FOWL</b>	<b>27.50</b>	<b>LAMB</b>	<b>28.00</b>
Breast, leg & truffle sausage, parsnips, jus		Rump, shoulder hot pot, ras el hanout, anchovy fritter, white onion purée, spiced onion & olive jus	
<b>RABBIT</b>	<b>25.50</b>	<b>MUSHROOM (V)</b>	<b>19.50</b>
Glazed leg ballotine, belly & pancetta terrine, snails & pearl barley risotto		Panaché of mushrooms & chestnuts en croûte	
<b>PORK</b>	<b>25.50</b>	<i>Complement your mains with one of our sides.</i>	
Porchetta, head croquette, five spice, plums, carob jus			

### SIDES

<b>EXTRA BREAD BASKET</b>	<b>2.50</b>
<b>TRIPLE COOKED FRIES</b>	<b>6.50</b>
<b>SWEET POTATO FRIES</b>	<b>5.50</b>
<b>FRENCH FRIES</b>	<b>4.00</b>
<b>CHEF'S FRESH SALAD</b>	<b>6.50</b>
<b>HERITAGE TOMATO SALAD</b>	<b>7.50</b>
<b>CREAMED SPINACH</b>	<b>5.50</b>
<b>GRILLED PORTOBELLO MUSHROOMS</b>	<b>6.50</b>
<b>BUTTERED CARROTS &amp; ONIONS</b>	<b>6.50</b>
<b>PANACHE OF SEASONAL VEGETABLES</b>	<b>6.50</b>
<b>BATTERED ONION RINGS</b>	<b>6.50</b>

The food prepared in our kitchen may contain: milk, eggs, wheat, peanuts, nuts. If you have a food allergy, please notify your server.

# CHEF'S TABLE

*A family-style concept, designed to share with the whole table.  
Available for a minimum of 10 adults with same menu chosen, and to be booked in advance.*

BITES TO SHARE

## MINI FISH SLIDERS

"Neonati" patty, spiced chili, tomato ketchup, brioche bun

## CHICKEN CRUNCH

Chicken & Parmesan croquette, lettuce purée, alicee, pancetta powder, Caesar dressing

## HANGER TOAST

Seared steak, mustard mayo, caper berries, pickled shallots, radishes, sourdough

## PORK BAO PAO

Crispy pork belly, pickled veggies, cashew, coriander, Asian bun

## EGGS 'N' PEAS

Deep fried sous vide egg yolk, pea purée & shoots, home-cured local pork neck

## BEEF SHIN CALAMARATA

Braised beef shin, Pecorino cream, truffle

## POTATO GNOCCHI

Pumpkin, sage butter, rikotta salata crumble

## "CARNAROLI" RISOTTO

Smoked ham hock, crispy ears, apple, roasted chicory

PASTA TO SHARE

## MAINS

### BEEF DEGUSTATION

*€75.00 per person*

#### ROAST RIB OF BEEF

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#### GRILLED FLAP MEAT

-

#### STEAK & GUINNESS PIE

-

#### BEEF & TRUFFLE SAUSAGES

-

#### GRILLED BONE MARROW

-

#### YORKSHIRE PUDDING

-

#### GRAVY

### PORK DEGUSTATION

*€55.00 per person*

#### PORCHETTA

-

#### ROASTED SHANKS

-

#### BRAISED CHEEKS

-

#### PORK & APPLEWOOD SAUSAGES

-

#### MALTESE SAUSAGE

#### STUFFED TROTTERS

-

#### CRISPY PORK SKIN & EARS

-

#### GRAVY

### LAMB DEGUSTATION

*€70.00 per person*

#### FETA & SUNDRIED TOMATO STUFFED SHOULDER

-

#### ROAST LEG

-

#### SOUS VIDE RUMP

-

#### LAMB MERGUEZ

-

#### MINI LAMB HOT POTS

-

#### SHEPARD PIES

-

#### GRAVY

SIDES

#### TRIPLE COOKED FRIES

#### FRENCH FRIES

#### CHEF'S FRESH SALAD

#### HERITAGE TOMATO SALAD

#### GRILLED PORTOBELLO MUSHROOMS

#### GARLIC BUTTER

#### BUTTERED CARROTS

#### & CARAMELISED ONIONS

#### BATTERED ONION RINGS

## DESSERTS

### ASSIETTE OF DEGUSTATION

Selection of our Pastry Chef's desserts, coffee & treats are also included

Our kitchen caters for all dietary requirements.

The food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.