

## ANTIPASTI | STARTERS

### OSTRICHE

Carlingford oysters, shallot vinaigrette, lemon  
**£13 - 3pcs / £24 - 6pcs / £46 - 12pcs**

### OSTRICA ROCKEFELLER

Baked oyster with garlic butter, spinach, parsley,  
parmesan, breadcrumbs  
**£6**

### ARANCINI DI EGLEFINO

Smoked haddock arancini, poached quail eggs,  
herbed cream cheese, mustard sauce  
**£14**

### PEPERONI ROMANI RIPIENI (VG)

Stuffed Romano peppers, winter vegetables tartare,  
horseradish sauce, green oil  
**£14**

### INSALATA DI POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomatoes, Red Baron onions,  
capers, sweet balsamic sauce, basil  
**£17**

### INVOLTINO DI SALMONE

Smoked salmon roulade, green herbs sponge, lemon  
cream cheese, egg, squid and trout caviar  
**£16**

### TARTARE DI TONNO

Marinated yellowfin tuna tartare, avocado mousse,  
slow-cooked egg yolk, shallots, chives,  
baby parsley, ciabatta toast  
**£17**

### CALAMARI FRITTI

Deep fried calamari in butter milk,  
spiced rice flour, semolina, tartare sauce, lemon  
**£18**

### VITELLO TONNATO

Thin sliced slow-roasted silverside of veal,  
creamy tuna sauce, capers, cherry tomatoes  
**£17**

### CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket,  
parmesan, olive oil  
**£17**

## DA CONDIVIDERE | TO SHARE

### BREAD BASKET

Ciabatta, grissini, carta da musica, garlic butter,  
olive tapanade, tomato sauce, olive oil, balsamic  
vinegar

**£2 per person**

### ANTIPASTO "PIAZZA ITALIANA"

Chef's selection of charcuteries and cheeses,  
pickles, crackers, grissini

**£32**

### TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

Choice of 3 cheeses **£11**

Choice of 5 cheeses **£15**

Choice of 7 cheeses **£20**

## TASTING MENU

**£90 per person**

### AMUSE BOUCHE (V)

Crostini, ox-heart tomatoes tartare, Red Baron  
onions, capers, rocket, stracciatella, sweet  
balsamic dressing

### TRIS DI FRUTTI DI MARE

Seafood trio - tuna tartare, salmon tartare,  
sea bass carpaccio

### DUO DI CARNE

Meat duo - vitello tonnato, beef tartare

### SPAGHETTI AL TARTUFO

Homemade spaghetti, creamy truffle sauce,  
seasonal black truffle

### PIAZZA ITALIANA BRULEE

Slow-cooked ox-cheek, sautéed onions,  
caramelised pecorino-truffle sauce

### DOLCE

Chef's daily selection

**Wine pairing is available at £65 per person**

**Unfortunately due to the nature of the tasting menu,  
dish substitutions are not available**

## PASTE | PASTA

### TUBETTONI AL POMODORO E STRACCIATELLA (V)

Tubettoni with pomodoro, stracciatella, sun-dried tomatoes, basil, garlic

£19

### SPAGHETTI AL TARTUFO (V)

Homemade spaghetti, creamy truffle sauce

£26

Spun in a pecorino wheel at the table for additional £9  
\*add fresh black truffle at market price £

### SPAGHETTI ALLE VONGOLE

Spaghetti with fresh clams, garlic, chilli flakes, white wine sauce

£27 \*add bottarga £4

### TUBETTONI AI FRUTTI DI MARE

Tubettoni pasta, mixed seafood, white wine-garlic sauce

£29

### RAVIOLI AL GRANCHIO

Ravioli with white crab meat, lobster-tomato sauce, asparagus

£36

### LINGUINE ALL'ASTICE

Lobster linguine, crab meat, creamy tomato-shellfish sauce, cherry tomatoes, garlic

£39 - 1/2 / £60 - whole

### SPAGHETTI ALLA CARBONARA

Homemade spaghetti with guanciale, pecorino, egg yolk, black pepper

£23

### RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni pasta, braised ox-cheek ragout, parmesan

£24

## RISOTTI | RISOTTO

### RISOTTO ALLA ZUCCA BUTTERNUT (V)

Butternut squash risotto, squash marmalade, blue cheese, almond flakes

£21

### RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle, slow-cooked egg yolk, parmesan

£24

## MARE | FISH

### ALA DI RAZZA ARROSTITA

Roasted skate wing, tomato-caper sauce

£32

### FILETTO DI BRANZINO

Pan-fried sea bass, anchovy-garlic butter, lemon-olive oil sauce

£32

## TERRA | MEAT

### POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon

£28

### ENTRECOTE DI MANZO

30 days dry aged rib-eye steak, 300g

£39

\*add a sauce for £3.50  
- red wine jus  
- peppercorn sauce

### OSSO BUCO


Slow-roasted Osso Buco, gremolata

£36


## CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing 

£7

Baked mixed seasonal vegetables: carrots, brussel sprouts, parsnip 

£8

Roasted cauliflower with cheese sauce, pomegranate seeds 


£8

Sautéed spinach, garlic, parmesan 

£7

Baby potatoes with garlic and rosemary 

£7

Triple cooked chips, parmesan, truffle oil, truffle aioli 

£9

V - Vegetarian  
VG - Vegan



We strive to exceed our guest's expectations. Plant Based sign next to the menu item means a substitute is available by using plant-based cheeses, creams, sauces and other plant-based products.

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.