

## 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

### LA MIGLIORE SELEZIONE DI ANTIPASTI DELLO CHEF

Chef's best selection of nine starters to share  
(subject to availability)  
£49

### ZUPPA FREDDA DI POMODORO E ARANCIA (VG)

Chilled tomato and orange soup, vegetable salsa  
£12 \*Add tiger prawns £4

### ARANCINI AL TARTUFO

Truffle risotto balls stuffed with mozzarella cheese,  
wild mushroom sauce  
£14

### INSALATA DI ANGIURIA, POMODORI E CAPRINO (V)

Watermelon, tomatoes, basil, red onions and goat  
cheese salad, sweet balsamic dressing  
£12

### PEPERONI ROMANI MARINATI E ZUCCHINE (VG)

Marinated Romano peppers, sliced courgette,  
diced ox-heart tomatoes, pine nuts, basil, garlic-olive oil,  
Oro balsamic dressing  
£14

### INSALATA DI POMODORI E BURRATA (V)

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

### CRUDO DI RICCIOLA

King fish crudo, trout caviar, shallots, capers,  
orange gel, sun-dried tomato oil  
£16

### TARTARE DI TONNO

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

### CALAMARI FRITTI

Breaded crispy squid rings, house spice mix, tartare sauce  
£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  
£16

## DA CONDIVIDERE | TO SHARE

### BREAD BASKET

Ciabatta, grissini, carta da musica, garlic butter, olive  
tapenade, 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, seaweed shell  
with 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

Tasting menu with a wine pairing is also available,  
please ask your waiter

## PASTE | PASTA

### SPAGHETTI AGLIO E OLIO (V)

Homemade spaghetti, garlic and olive oil, green peas, asparagus, chilli flakes

£18

### SPAGHETTI AL TARTUFO (V)

Homemade spaghetti, creamy truffle sauce  
£26 \*add fresh black truffle (seasonal offer)

### SPAGHETTI AL TARTUFO

Homemade spaghetti, spun in a pecorino wheel at the table  
£32 \*add fresh black truffle (seasonal offer)

### SPAGHETTI ALLE VONGOLE

Homemade spaghetti with fresh clams, garlic, chilli flakes, white wine sauce

£27\*add bottarga £4

### CALAMARATA AI FRUTTI DI MARE

Calamarata pasta, mixed seafood, white wine-garlic sauce

£29

### RAVIOLI AL GRANCHIO

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

£35

### LINGUINE ALL'ASTICE

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

£39 - 1/2 / £60 - whole

### LASAGNE AL RAGU DI AGNELLO

Homemade pasta sheets, lamb ragout, mozzarella, cheesy bechamel sauce

£23

### 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

### SPAGHETTI TERRA E MARE

Homemade spaghetti, Devon steak, tiger prawns, slow-cooked king oyster mushroom scallops, creamy horseradish sauce

£29

## RISOTTI | RISOTTO

### RISOTTO AI FUNGHI DI BOSCO (V)

Forest mushroom risotto, parmesan

£22

### RISOTTO AL TARTUFO (V)

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

£24

## MARE | FISH AND SEAFOOD

### SGOMBRO ARROSTO

Oven baked Scottish mackerel, tomato and red onion salad, vinaigrette

£22

### FILETTO DI BRANZINO

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

£32

### IPPOGLOSSO ALL' ACQUA PAZZA

Halibut fillet, "Crazy Water" sauce with white wine, spinach and cherry tomatoes

£32

## TERRA | MEAT

### POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon

£29

### ENTRECOTE DI MANZO

30 days dry aged rib-eye steak, 300g

£38

\*add a sauce for £3.50

- red wine jus

- peppercorn sauce

## CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing 

£7

Sauteed courgettes, garlic, parmesan 

£8

Roasted Frigitelli peppers, maldon salt, smoked paprika 

£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.