

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)

Spaghetti, garlic and olive oil, green peas,
asparagus, chilli flakes
£18

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

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

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

IPPOGLIOSO 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.