

ANTIPASTI | STARTERS

OSTRICA

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

LA MIGLIORE SELEZIONE DI ANTIPASTI DELLO CHEF

Chef's best starter selection for two:
tasting selection of nine mini starters
(subject to availability)
£49

ARANCINI AL TARTUFO

Truffle arancini stuffed with mozzarella cheese,
wild mushroom sauce
£14

PEPERONI ROMANI MARINATI E ZUCCHINE

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

INSALATA CON POMODORI E BURRATA (V)

Burrata Apulia, seasonal tomato steaks, baron red onion,
capers, sweet balsamic sauce, basil
£17

SALMONE ALLA BARBABIETOLA

Beetroot-cured salmon, crab-lemon crème fraiche, candied
beets, wine-pickled cucumber, trout caviar
£15

CARPACCIO D'ANATRA STAGIONATO

Cured duck carpaccio, wine-poached pears, rocket,
parmesan, olive oil-lemon dressing
£15

TARTARE DI TONNO

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

CALAMARI FRITTI

Breadcrumbs crispy squid rings,
house spice mix, tartare sauce
£18

VITELLO TONNATO

Slow-roasted silverside veal, creamy tuna sauce,
capers, cherry tomatoes
£17

TARTARE DI MANZO

Beef tartare, spiced sauce, capers, gherkins, shallots,
chives, slow-cooked egg yolk, herbed crostini
£17

DA CONDIVIDERE | TO SHARE

ANTIPASTO "PIAZZA ITALIANA"

Chef' Salumi and cheese selection, pickles, crackers, grissini
£32

TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

TAGLIERE DI FORMAGGI / CHEESE BOARD

Il Canet - cow's and goat milk/ soft/ annatto washed rind/
Piedmont (P, AR)

La Tur - cow's, sheep's and goat milk/ soft/ ice cream texture/
Alta Lange (P, AR)

Quader De Cavra - goat milk/ soft/ delicate goat milk flavor,
washed rind/ Valsassina (P, AR)

Robiola Bosina - cow's and goat milk/ soft cheese/ buttery
texture/ Piedmont (P, AR)

Carbocino - cow's and goat milk/ soft cheese/ creamy,
charcoal washed rind/ Piedmont (P, AR)

Piave DOP Vecchio - cow's milk/ hard/ grainy and crumbly
texture/ Veneto (P, AR)

Condio - cow's milk/ hard/ rubbed in Mediterranean spices/
Piave Valley (P, AR)

Ubrico Rosso Riserva - cow's milk/ semi-hard/ red wine
immersed cheese/ Veneto (P, AR)

Fontina - cow's milk/ semi-hard/ nutty and buttery flavors/
Aosta Valley (UP, AR)

Castelmagno - cow's and sheep's milk/ semi-hard/ ancient,
semi-fat blue cheese/ Cuneo (UP, AR)

Blue Di Langa - cow's, sheep's and goat milk/ soft/ rich in
blue veins, buttery paste/ Piedmont (P, AR)

P - pasteurised, UP- unpasteurised, AR - animal rennet

Choice of 3	£11
Choice of 5	£15
Choice of 7	£20

V - Vegetarian



We strive to exceed our guest's expectations.
The Vegan Line Logo next to the menu item
means a vegan substitute is available by using
vegan cheeses, creams, sauces and other
vegan-friendly products. For vegans ONLY

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 1.5% service charge will be added to your final bill. All prices are inclusive of VAT.

PASTE | PASTA

SPAGHETTI POMODORO (V)

Spaghetti, tomato sauce, cherry tomatoes, basil
£19 *add chili flakes for spiciness

TAGLIOLINI AL TARTUFO (V)

Tagliolini pasta, creamy truffle sauce
£23 *add fresh black truffle (seasonal offer)

TAGLIOLINI AL TARTUFO

Tagliolini pasta, spun in a pecorino wheel at the table
£35 *add fresh black truffle (seasonal offer)

RADIATORI CON FUNGHI

Radiatori pasta, creamy forest
mushroom sauce, parmesan
£24

SPAGHETTI ALLE VONGOLE VERACI

Spaghetti with fresh clams, garlic,
chilli flakes, white wine sauce
£26 *add bottarga £4

CALAMARATA AI FRUTTI DI MARE

Calamarata pasta, seafood mix, 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

SPAGHETTI ALLA CARBONARA

Spaghetti with guanciale, pecorino, egg yolk
£22

RIGATONI AL GUANCIA DI MANZO BRASATO

Rigatoni pasta, braised ox-cheek ragout, parmesan
£24

RISOTTI | RISOTTO

RISOTTO AI FRUTTI DI MARE

Seafood risotto, shellfish-white wine sauce, parmesan
£27

RISOTTO AL TARTUFO (V)

Truffle butter risotto, fresh black truffle,
slow-cooked egg yolk, parmesan
£24

MARE | FISH AND SEAFOOD

SOGLIOLA AL LIMONE AL FORNO

Oven-baked lemon sole,
lemon-butter sauce, capers
£32

FILETTO DI BRANZINO

Pan-fried sea bass fillet
(choice of Sicilian tomato sauce
or white wine sauce)
£32

TERRA | MEAT

PETTO DI POLLO ARROSTO

Roasted corn-fed chicken breast, blueberry sauce
£26

BRULÉE DI GUANCIALE DI BUE

Ox-cheek brulée, caramelised truffle
pecorino sauce, mulled wine onions
£29

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak, 300g
£38

*add sauce for £3.50

- red wine jus
- peppercorn sauce

CONTORNI | SIDES

Rocket and parmesan salad, balsamic sauce
£7

Tomato and cucumber salad, red onion, olive oil
£7

Sautéed spinach, garlic, parmesan
£7

Parsnip-potato purée
£7

Brussel sprouts, crispy guanciale, orange zest
£7

Triple cooked chips, parmesan, truffle oil, truffle aioli
£9