

## ANTIPASTI | STARTERS

### OSTRICA

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

### OSTRICA ROCKEFELLER

Oyster Rockefeller baked oyster with garlic butter,  
spinach, parsley, parmesan, breadcrumbs  
£6

### 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, 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

### CARPACCIO DI BRANZINO

Mediterranean sea bass carpaccio, pickled shallots,  
chives, fleur de sel, baby parsley, olive oil-lemon dressing  
£14

### INVOLTINO DI GAMBERI E ZUCCHINE

Fried courgette roll, stuffed with shredded prawns and  
cheese mousse, crispy batter, mellow sauce, paprika pearls  
£15

### TARTARE DI TONNO

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

### CALAMARI FRITTI

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

### VITELLO TONNATO

Slow-roasted silverside 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 Musica, herbed butter, olive  
tapenade, Tomato sauce, olive oil, balsamic vinegar  
£2 per person

### ANTIPASTO "PIAZZA ITALIANA"

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

### TAGLIERE DI FORMAGGI

Cheese board, crackers, honey, jam

### SELEZIONE DI FORMAGGI

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

## TASTING MENU

£90 per person

### AMUSE BOUCHE

Crostini, ox-heart tomato tartare, baron red  
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

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### SPAGHETTI AGLIO E OLIO (VG)

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

£18

### SPAGHETTI AL TARTUFO (V)

Homemade Spaghetti, creamy truffle sauce  
£23 \*add fresh black truffle (seasonal offer)

### SPAGHETTI AL TARTUFO

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

### SPAGHETTI ALLE VONGOLE VERACI

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

£27 \*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

### LASAGNE DI AGNELLO

Lamb lasagna- minced ragu, tomato sauce, homemade pasta, mozzarella, cheesy Bechamel sauce

£23

### SPAGHETTI ALLA CARBONARA

Homemade spaghetti with guanciale, pecorino, egg yolk

£23

### RIGATONI AL GUANCIA DI MANZO BRASATO

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

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### RISOTTO AI FUNGHI DI BOSCO (VG)

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

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### FILETTO DI BRANZINO

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

£32

### MEDAGLIONI DI RANA PESCATRICE

Monkfish medallions, "Crazy Water" sauce with white wine, spinach and cherry tomatoes

£32

## TERRA | MEAT

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### POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon

£29

### BRULÉE DI GUANCIALE DI BUE

Ox-cheek brûlée, 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

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Rocket and parmesan salad, balsamic sauce

£7

Grilled Asparagus with cheesy truffle sauce

£7

Sautéed spinach, garlic, parmesan

£7

Fried baby potatoes with garlic and rosemary

£7

Triple cooked chips, parmesan, truffle oil, truffle aioli

£9

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 15% service charge will be added to your final bill. All prices are inclusive of VAT.