

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

ARANCINI AL TARTUFO

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

MELANZANE AL FORNO (V)

Baked Sicilian round aubergine, caramelised onions,
stracciatella, crispy basil
£15

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

CARPACCIO DI BRANZINO

Sea bass carpaccio, lemon-olive oil, chives,
anchovies
£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
£16

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, 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

TUBETTONI AL POMODORO E STRACCIATELLA (V)

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

£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

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

£35

LINGUINE ALL'ASTICE

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

£39 - 1/2 / £60 - whole

LASAGNE AL RAGU DI MANZO E MAIALE

Homemade pasta sheets, bolognese 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

PESCE SPADA

Swordfish with pistachio olive crust, salsa verde 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

£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

Caponata Sicilian style: deep fried aubergine, roasted bell peppers, red onions, balsamic dressing 

£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.