

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

PEPERONI ROMANI ARROSTITI (VG)

Roasted Romano peppers with anchovies,
pickled shallots, chives, olive oil
£14

INSALATA DI POMODORI E BURRATA (V)

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

ORATA MARINATA

Cured sea bream with citrus sauce, blood orange,
red onion
£16

TARTARE DI TONNO

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

FRITTO MISTO

Mixed seafood, fish and vegetables, tartare sauce,
lemon
£18

VITELLO TONNATO

Thinly 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
£17

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**

TASTING MENU

£90 per person

AMUSE BOUCHE (V)

ARANCINO CON GAMBERI ARGENTINI

Arancino with Argentinian prawn, saffron, prawn sauce

DUETTO DI PESCE

Tuna tartare, cured sea bream

TARTARE DI CERVO

Venison tartare, winter truffle, crispy parmesan,
sea buckthorn gel

TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce

or

RAVIOLO ALL'ASTICE

Lobster raviolo, tomato-lobster sauce

COSTOLETTA DI AGNELLO

Lamb chop, pistachio olive crust,
Barolo wine sauce, mint

DOLCE

Chef's daily selection

Wine pairing is available at £65 per person

**Unfortunately due to the nature of the tasting menu,
dish substitutions are not available**

PASTE | PASTA

CONCHIGLIONI RIGATI AL POMODORO E STRACCIATELLA (V)

Conchiglioni rigati with tomatoes, stracciatella, sun-dried tomatoes, basil, garlic

£19

TAGLIOLINI AL TARTUFO (V)

Tagliolini, creamy truffle sauce

£26

Spun in a pecorino wheel at the table for additional £9
*add fresh black truffle at market price £

PAPPARDELLE RIPIENE (V)

Homemade pasta filled with ricotta, porcini mushrooms, hazelnuts

£24

SPAGHETTI ALLE VONGOLE

Spaghetti with fresh clams, garlic, chilli flakes, white wine sauce

£27 *add bottarga £4

CONCHIGLIONI RIGATI AI FRUTTI DI MARE

Conchiglioni rigati pasta, mixed seafood, white wine-garlic sauce

£29

RAVIOLI AL GRANCHIO

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

£36

LINGUINE ALL'ASTICE

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

£39 - 1/2 / £60 - whole

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

RISOTTI | RISOTTO

RISOTTO CON ASPARAGI E GAMBERI

Risotto with asparagus, prawns, shallots

£24

RISOTTO AL TARTUFO (V)

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

£24

MARE | FISH

FILETTO DI SALMONE

Salmon fillet, creamy saffron sauce with green peppercorns

£29

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

£28

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak

£39

*add a sauce for £3.50

- red wine jus

- peppercorn sauce

CARRE DI AGNELLO

Rack of lamb with pistachio crust, mint jus

£35


CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing 

£7

Brussels sprouts with crispy guanciale 

£7

Datterini tomatoes, basil, red onions, olive oil dressing 


£7

Baked Jerusalem artichokes with mint and garlic 

£7

Sautéed spinach, garlic, parmesan 

£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.