

## 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**

### INSALATA CON FRAGOLE E FORMAGGIO DI CAPRA (V)

Baby spinach and rocket salad with strawberries and goat cheese, strawberry balsamic, pine nuts

**£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**

### CARPACCIO DI ORATA

Sea bream carpaccio, pickled rhubarb, zesty citrus sauce, chives

**£16**

### TARTARE DI TONNO

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

**£17**

### GAMBERI ARGENTINI

Deep-fried red Argentinian prawns, tartare sauce, lemon

**£15 - 4pcs / £25 - 8pcs**

### 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 E RISOTTI | PASTA AND RISOTTO

### CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

Conchiglie 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 £

### SPAGHETTI AL PESTO DI PISTACCHI E GAMBERI ROSSI (V)

Spaghetti with pistachio pesto, red Argentinian  
prawns, stracciatella, lemon zest

£26

### PAPPARDELLE RIPIENE

Stuffed papardelle with rabbit ragout,  
sage butter sauce, morrel mushrooms

£24

### SPAGHETTI ALLE VONGOLE

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

£27 \*add bottarga £4

### CONCHIGLIE AI FRUTTI DI MARE

Conchiglie 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

### RIGATONI ALLA CARBONARA

Rigatoni pasta with guanciale, pecorino,  
egg yolk, black pepper

£23

### RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni pasta, braised ox-cheek ragout, parmesan

£24

### RISOTTO CON ASPARAGI E GAMBERI

Risotto with asparagus, prawns

£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

### BRANZINO INTERO ARROSTO

Whole roasted sea bass, white wine sauce

£90

\*please allow 25 minutes of preparation time; for two - three people

## 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 or peppercorn sauce

### BISTECCA TOMAHAWK

Whole tomahawk steak, peppercorn sauce

£12 per 100g

\*ask your waiter for the availability; for two-three people

## CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing 

£7

Roasted heritage carrots 

£7

Heirloom tomato salad with red onion, olive oil 


£7

Cauliflower and broccoli cheese, crispy parmesan

£9

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.