

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
£7

LA MIGLIORE SELEZIONE DI ANTIPASTI DELLO CHEF

Chef's best selection of eight starters to share
(subject to availability)
£49

ARANCINI AL TARTUFO (V)

Truffle risotto balls stuffed with mozzarella cheese, wild mushroom sauce
£15

TARTARE DI MELANZANE AFFUMICATE (V)

Smoked aubergine tartare with sun-dried tomatoes, dates, parmesan foam, panettone crostini
£14

INSALATA DI POMODORI E BURRATA (V)

Burrata, datterino tomatoes, pickled shallots, basil pesto
£19

ORATA MARINATA

Cured sea bream, citrus sauce, blood orange
£19

TARTARE DI TONNO

Marinated yellowfin tuna tartare, avocado mousse, slow-cooked egg yolk, shallots, chives, baby parsley, ciabatta toast
£19

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
£18

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 tapenade, 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 £12

Choice of 5 cheeses £15

TASTING MENU

£90 per person

AMUSE BOUCHE (V)

DUO DI FRUTTI DI MARE

Marinated yellowfin tuna tartare &

Cured sea bream with citrus sauce, blood orange

ARANCINO DI CALAMARI

Squid arancino with white wine sauce, squid ink, trout caviar

AGNOLOTTI AI FUNGHI

Agnolotti with porcini mushrooms, seasonal black truffle, creamy cheese sauce

COSTINE DI MANZO

Slow-cooked short ribs with parmesan foam, cranberry jus sauce

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

CONCHIGLIE AL POMODORO E STRACCIATELLA (V)

Conchiglie with tomatoes, stracciatella, sun-dried tomatoes, basil, garlic

£21

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 ALLE VONGOLE

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

£27 * add bottarga £4

AGNOLOTTI AI FUNGHI

Agnolotti with mushrooms, cheese sauce and seasonal black truffle

£28

CONCHIGLIE AI FRUTTI DI MARE

Conchiglie pasta, mixed seafood, white wine-garlic sauce

£29

RAVIOLI AL GRANCHIO

Ravioli with white crab meat and prawns, 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

£24

RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni pasta, braised ox-cheek ragout, parmesan
£25

RISOTTO | RISOTTO

RISOTTO AL TARTUFO (V)

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

£24

MARE | FISH

FILETTO DI TONNO

Tuna steak, salsa with olives, sun-dried tomatoes, artichokes, lemon oil

£33

FILETTO DI BRANZINO

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

£33

TERRA | MEAT

POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes, rocket, parmesan, lemon

£28

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak

£42

* add a sauce for £3.50: red wine jus or peppercorn

COSTOLETTE BRASATE

Balsamic glazed short ribs with cranberry demi-glace

£38

CONTORNI | SIDES

Rocket and parmesan salad, balsamic dressing

£8

Mixed winter vegetables, lemon zest

£8

Creamy celeriac purée

£9

Sautéed spinach, garlic, parmesan

£8

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.