

ANTIPASTI | STARTERS

OSTRICHE

Carlingford oysters, shallot vinaigrette, lemon
14 - 3pcs / 25 - 6pcs / 48 - 12pcs

OSTRICA ROCKEFELLER

Baked oyster with garlic butter, spinach, parsley,
parmesan, breadcrumbs
7

LA MIGLIORE SELEZIONE DI ANTIPASTI DELLO CHEF

Chef's selection of nine starters to share
(subject to availability)
49

ARANCINI AL TARTUFO (V)

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

INSALATA DI POMODORI E BURRATA (V)

Burrata, vesuvio tomatoes, nectarines,
pickled fennel, basil
19

ZUCCHINE GRIGLIATE (V) 🌿

Grilled courgettes, marinated diced tomatoes,
balsamic dressing, pine nuts, basil
15

ORATA MARINATA

Cured sea bream, citrus sauce, blood orange
19

TARTARE DI TONNO

Yellowfin tuna, watermelon,
avocado mousse, chives
19

GAMBERI ARGENTINI

Deep-fried red Argentinian prawns, tartare sauce
15 - 4pcs / 25 - 8pcs

CROCCHETTE DI WAGYU

English wagyu croquettes, smoked paprika aioli,
peppercorn sauce
18

VITELLO TONNATO

Slow-roasted veal, creamy tuna sauce, capers,
cherry tomatoes
18

CARPACCIO DI MANZO

Beef carpaccio, anchovy-pecorino aioli, rocket
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 **12**
Choice of 5 cheeses **15**

TASTING MENU

90 per person

AMUSE BOUCHE (V)

DUO DI FRUTTI DI MARE

Tuna crudo, watermelon gel, yuzu sauce
&
Argentinian prawn torched in
white wine sauce

CROCCHETTA DI WAGYU

Wagyu croquette, smoked paprika aioli

TAGLIOLINI AL TARTUFO

Homemade tagliolini with truffle parmesan
sauce, seasonal fresh truffle

PESCE O CARNE

Turbot roll with Argentinian prawn mousse,
Sicilian fresh tomato sauce
or
Slow-cooked short ribs with red wine jus,
crispy shallots

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)

Homemade 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 clams, garlic, chilli flakes,
white wine sauce
27 *add bottarga for **4**

PACCHERI AL RAGÙ DI POLPO

Paccheri with octopus ragout,
pickled cherry tomatoes
26

CALAMARATA AI FRUTTI DI MARE

Calamarata with 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 meat with creamy-tomato shellfish sauce
and cherry tomatoes
49

RIGATONI ALLA CARBONARA

Rigatoni with guanciale, pecorino, black pepper
24

RIGATONI ALLA GUANCIA DI MANZO BRASATA

Rigatoni with 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

PESCE SPADA

Swordfish, sun-dried tomatoes crust, lemon butter
sauce, green peas, trout eggs
33

ORATA SELVATICA

Wild sea bream butterfly, tomato
vinaigrette with seasonal fresh herbs
33

TERRA | MEAT

POLLO ALLA MILANESE

Chicken Milanese, cherry tomatoes,
rocket, parmesan, lemon
28

ENTRECOTE DI MANZO

30 days dry aged rib-eye steak
45


*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

Vesuvio tomato salad 
8

Caesar salad, parmesan croutons 
8

Aubergine caponata, pine nuts, capers, basil 
8

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.