

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, datterini cherry tomatoes, figs, pickled fennel, rocket

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, avocado mousse, slow-cooked egg yolk, chives, yuzu dressing

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

Dettarini cherry tomatoes 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.