



INSALATE

LATTUGA • 14

Baby gem lettuce, toasted walnuts, herb croutons, aged pecorino

POMODORO • 16

Heirloom tomatoes, shaved fennel, orange, citrus reduction

POLPO • 24

Grilled octopus, celery, rocket, cherry tomato, balsamic dressing

CAVOLO RICCIO • 14

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

CRUDO

TONNO • 22

Lime marinated tuna, pickled red onions & beetroot

CARPACCIO MANZO • 20

Black Angus carpaccio, chiodini, mustard & pink peppercorns, Parmesan shavings

SPIGOLA • 20

Wild seabass carpaccio, Amalfi lemon, green apple, Cerignola olives

GAMBERI • 28

Sicilian Mazara prawns, yellow chicory, citrus zest, Taggiasca virgin olive oil

AFFETTATI

A selection of artisan cold cuts from Massimo Spigaroli

MISTI • 28

Cold cut selection, sea salt grissini

CULATELLO • 32

24 month aged Culatello di Zibello, Oro Spigaroli, gnocco fritto

ANTIPASTI

FRITTURA • 22

Deep fried squid, pink prawns, zucchini, lemon aioli

ARANCINI • 12

Beef bolognese & smoked scamorza, roasted tomato sauce

BUFALA • 20

Mozzarella di bufala, braised leeks, truffle & basil pangrattato, mustard vinaigrette

VITELLO TONNATO • 21

Veal magatello, tuna anchovy cream, green bean & fennel salad

BURRATA • 18

Cherrywood smoked burrata, grilled courgette, pistachio & herb

PINZIMONIO • 12

Seasonal crudités, fresh herb mayonnaise

PIZZETTE

MARGHERITA • 12

Mozzarella di bufala, Datterino tomato sauce, basil oil

TARTUFO • 24

Truffled mascarpone, caramelized onion, truffle shavings

CAVIALE • 36

Smoked salmon, sour cream, 8g Oscietra caviar

SPECK • 16

Taleggio cream, smoked speck, toasted pistachio

PASTA

CARBONARA • 22

Tagliatelle, egg yolk, smoked guanciale

CACIO & PEPE • 18

Pici, Pecorino Romano, black pepper

VONGOLE • 26

Linguine, clams, bottarga sarda, preserved lemon

RAVIOLI • 20

Stracciatella ravioli, roasted tomato cream, fresh basil

PADELLA

From the stove to the table, inviting everyone to savour a meal together

ASTICE • 48

Lobster bolognese, agria potato gnocchi, lobster reduction

RISOTTO • 28

Vialone Nano mantecato, Mazara prawns, crustacean sauce

GUAZZETTO DI MARE • 38

Napolitan seafood stew, Navelli saffron & tomato broth

AGNELLO • 42

Chargrilled lamb chops, aubergine, escarole leaves

PESCE

BRANZINO • 42 (150gr)

Wild sea bass fillet, heritage carrots, ginger, lemon pulp

SCAMPI • 56 (2 pieces)

Chargrilled wild langoustine, salmoriglio condiment

ORATA • 86 (1kg)

Whole line-caught sea bream, citrus & black pepper marmalade

SOGLIOLA • 68 (700gr)

Grilled Dover sole, lime chilli & paprika butter, seasonal wild mushrooms

CARNE

POLLO CACCIATORA • 28 (300gr)

Corn-fed chicken "al mattone", cacciatore sauce

MILANESE • 46 (300gr)

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

BISTECCA FIORENTINA • 145 (1.2kg)

40 day dry aged Vacca Rossa Padana beef T-bone

FILETTO • 44 (250gr)

Frisona beef fillet, fingerling potatoes, confit garlic, red wine sauce

CONTORNI

POLENTA • 9

Grilled corn polenta, roasted bell peppers

CAPONATA • 12

Mixed vegetables, pinenuts, olives, capers & raisins

FAGIOLINI • 12

Green beans, garlic, peperoncino oil

FRITTE • 14

Truffle fries, chives, paprika, truffle mayonnaise

PUREA PATATE • 10

Parmesan mashed potatoes

SPINACI • 9

Sauteed baby spinach, preserved lemon zest

FORMAGGI

TAGLIERE • 14

Artisanal Italian cheese selection

PARMIGIANO RISERVA • 16

36 month DOP Parmesan, acacia honey, aged balsamic

TOMINO TARTUFO • 22

Grilled Tomino, shaved truffle, crispy carasau bread

PASTICCERIA

CROSTATA • 12

Lemon & ricotta tart, limoncello syrup

MARITONZO • 14

Brioche buns, chocolate custard, Chantilly cream

TIRAMISU • 14

Ladyfingers, mascarpone cream, espresso

COPPA GELATO • 15

Espresso ganache, vanilla & hazelnut ice cream

MERINGATA • 12

Crispy meringue, strawberry sorbet, lime cream

ZUPPA INGLESE • 12

Traditional Florentine trifle, vanilla rum custard, sponge cake

GIANDUJA • 14

Hazelnut chocolate bar, parline crunch

CREMACOTTA • 15

Chocolate cremacotta, fior di latte ice cream

PER LA TAVOLA

Family style desserts designed to be shared with the table (serves up to four)

TIRAMISU • 38

Ladyfingers, mascarpone cream, espresso

ZUPPA INGLESE • 36

Traditional Florentine trifle, vanilla rum custard, sponge cake

FRUTTA

MACEDONIA • 12

Macerated seasonal fruits, passion fruit & lemongrass juice

FRUTTI DI BOSCO • 12

Seasonal mixed berries, rose & raspberry sorbet, Chantilly cream

For allergy information please ask a member of staff for our Food Allergen Information Card. Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.