



INSALATE

LATTUGA • 14

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

POLPO • 25

Grilled octopus, ratte potatoes, olives, capers, lemon parsley dressing

CARCIOFI • 16

Braised artichokes, shaved celery, lemon dressing

CAVOLO RICCIO • 14

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

CRUDO

TONNO • 22

Lime marinated tuna, pickled red onions & beetroot

SPIGOLA • 22

Seabass carpaccio, tarocco orange, fennel, Cerignola olives

CARPACCIO MANZO • 20

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

GAMBERI • 28

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

AFFETTATI

A selection of artisan cold cuts from Massimo Spigaroli

MISTI • 32

Parma ham DOP, pancetta, lardo, salame 100 days, salame spigarolino, sea salt grissini

CULATELLO • 36

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

ANTIPASTI

BURRATA • 18

Cherrywood smoked burrata, grilled courgettes, pistachios & herbs

FRITTURA • 24

Deep fried squid, pink prawns, zucchini, lemon aioli

BUFALA • 22

Mozzarella di bufala, marinated heirloom tomatoes, basil, balsamic dressing

ARANCINI • 12

Beef bolognese & smoked scamorza, roasted tomato sauce

VITELLO TONNATO • 21

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

PINZIMONIO • 12

Seasonal crudité, fresh herb mayonnaise

PIZZETTE

MARGHERITA • 12

Mozzarella di bufala, Datterino tomato sauce, basil oil

CAVIALE • 36

Smoked salmon, sour cream, 8g Oscietra caviar

TARTUFO • 26

Truffled mascarpone, caramelised onion, truffle shavings

PICCANTE • 16

Spiced nduja sausage, grilled red peppers, stracciatella

PASTA

NORMA • 18

Casarecce, roasted tomato sauce, aubergine, aged ricotta

RAVIOLI • 20

Ricotta & spinach ravioli, hazelnuts, sage & brown butter

VONGOLE • 26

Linguine, clams, bottarga sarda, preserved lemon

GENOVESE • 24

Paccheri, braised beef cheeks, caramelised onions

PADELLA

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

ASTICE • 48

Half lobster, agria potato gnocchi, lobster reduction

GUAZZETTO DI MARE • 38

Napolitan seafood stew, Navelli saffron & tomato broth

RISOTTO • 28

Vialone Nano mantecato, Mazara prawns, fresh peas, spring herbs

AGNELLO • 42

Chargrilled lamb chops, zucchini, fava bean & morel ragout

PESCE

BRANZINO • 48 (150gr)

Wild sea bass fillet, sautéed asparagus, Amalfi lemon pulp

GAMBERONI • 42 (1 piece)

Chargrilled imperial king prawn, Taggiasca olive & tomato 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 • 52 (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 • 48 (250gr)

Frisona beef fillet, confit cherry tomatoes, carrots & herb pesto

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.

CONTORNI

POLENTA • 9

Grilled corn polenta, roasted bell peppers

FAGIOLINI • 12

Green beans, garlic, peperoncino oil

PUREA PATATE • 10

Parmesan mashed potatoes

CAPONATA • 12

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE • 15

Truffle fries, chives, paprika, truffle mayonnaise

SPINACI • 12

Sautéed 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, acacia honey, crispy carasau bread

PASTICCERIA

BONET CALDO • 14

Warm chocolate cake, Amaretto di Saronno, custard sauce

TIRAMISU • 15

Ladyfingers, mascarpone cream, espresso

MERINGATA • 14

Crispy meringue, clementine sorbet, lime cream

GIANDUJA • 14

Hazelnut chocolate bar, praline crunch

MARITONZO • 14

Brioche buns, chocolate custard, Chantilly cream

COPPA GELATO • 15

Espresso ganache, vanilla & hazelnut ice cream

ZUPPA INGLESE • 12

Traditional Florentine trifle, vanilla rum custard, sponge cake

CREMACOTTA • 15

Vanilla cremacotta, pistachio 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

BONET CALDO • 36

Warm chocolate cake, Amaretto di Saronno, custard sauce

FRUTTA

MACEDONIA • 12

Macerated seasonal fruits, passion fruit & lemongrass juice

FRAGOLE • 14

Seasonal strawberries, basil lemon sorbet, Chantilly cream