



INSALATE

LATTUGA • 14

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

CARCIOFI • 16

Braised artichokes, shaved celery, lemon dressing

POLPO • 25

Grilled octopus, ratte potatoes, olives, capers, lemon parsley 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 • 22

Seabass carpaccio, tarocco orange, fennel, Cerignola olives

GAMBERI • 28

Sicilian Mazara prawns, citrus zest chicory, 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

CRUDITE • 12

Seasonal vegetable crudités, fresh herb mayonnaise

ARANCINI • 12

Beef bolognese & smoked scamorza, roasted tomato sauce

FRITTURA • 24

Deep fried squid, pink prawns, zucchini, lemon aioli

BURRATA • 18

Cherrywood smoked burrata, grilled courgettes, pistachios & herbs

BUFALA • 22

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

VITELLO TONNATO • 21

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

PIZZETTE

MARGHERITA • 12

Mozzarella di bufala, tomato sauce, basil oil

MARINARA • 14

Datterino tomato sauce, anchovies, fresh oregano

TARTUFO • 26

Truffled mascarpone, caramelised onion, truffle shavings

PICCANTE • 16

Spiced nduja sausage, grilled red peppers, stracciatella

PASTA

AGNOLOTTI • 18

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

SORRENTINA • 20

Homemade potato gnocchi, buffalo mozzarella, San Marzano tomato, fresh basil

ASTICE • 48

Half native lobster, linguine, lobster reduction

SCOGLIO • 28

Mezzi paccheri, Neapolitan seafood stew, Amalfi lemon

TORTELLI • 22

Ham & mascarpone tortelli, fresh peas, beef jus

PESTO • 22

Casarecce, Genovese pesto, green beans, confit potatoes

PADELLA

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

GAMBERONI • 48 (1 piece)

Chargrilled imperial king prawn, Taggiasca olive & tomato condiment

RISOTTO • 24

Vialone nano Milanese, Navelli saffron, veal jus

POLLO CACCIATORA • 38 (300gr)

Corn-fed chicken "al mattone", cacciatore sauce

AGNELLO • 42

Chargrilled lamb chops, zucchini, fava bean & morel ragout

PESCE

BRANZINO • 48 (150gr)

Wild sea bass fillet, sautéed asparagus, Amalfi lemon pulp

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

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

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

BOMBA ALASKA • 14

Vanilla & strawberry ice cream, toasted Italian meringue

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

FRUTTA • 12

Marinated seasonal fresh, fruits salad, citrus sorbet

GIANDUJA • 14

Hazelnut chocolate bar, praline crunch

CREMACOTTA • 15

Vanilla cremacotta, pistachio ice cream

FRAGOLE • 14

Strawberries, basil lemon sorbet, Chantilly cream

PER LA TAVOLA

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

TIRAMISU • 38

Ladyfingers, mascarpone cream, espresso

GELATO MANTECATO • 28

Freshly made fior di latte ice cream, chocolate sauce & toppings

GELATO

ICE CREAM • 3 (per scoop)

Vanilla · Pistachio · Chocolate
Tiramisu · Rocher

*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.*