



INSALATE

LATTUGA • 15

Baby gem lettuce, toasted herb croutons, aged pecorino

PERE E NOCI • 17

Pear and toasted walnut salad, baby spinach, Gorgonzola

POLPO • 27

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

CAVOLO RICCIO • 15

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

CRUDO

TONNO • 23

Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

SPIGOLA • 24

Sea bass carpaccio, green tomato, pink peppercorns, spring onions dressing

CARPACCIO MANZO • 29

Black angus carpaccio, porcini, mustard & pink peppercorns truffle shaving

AFFETTATI

A selection of artisan cold cuts from Massimo Spigaroli

PROSCIUTTO E FICHI • 28

Roasted & glazed figs, Parma ham DOP Massimo Spigaroli

CULATELLO • 38

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

ANTIPASTI

CRUDITE • 13

Seasonal vegetable crudités, fresh herb mayonnaise

ARANCINI • 13

Beef bolognese & smoked scamorza, roasted tomato sauce

FRITTURA • 25

Deep fried squid, pink prawns, zucchini, lemon aioli

BURRATA • 19

Cherrywood smoked burrata, grilled courgettes, pistachios & herbs

BUFALA • 23

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

VITELLO TONNATO • 23

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

PIZZETTE

MARGHERITA • 13

Mozzarella di bufala, tomato sauce, basil oil

MARINARA • 15

Datterino tomato sauce, anchovies, fresh oregano

PICCANTE • 17

Spiced nduja sausage, grilled red peppers, stracciatella

MARTUFO • 28

Truffled mascarpone, caramelised onion, truffle shavings

PASTA

AGNOLOTTI • 19

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

SORRENTINA • 21

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

ASTICE • 52

Half native lobster, linguine, lobster reduction

SCOGLIO • 29

Mezzi paccheri, Napolitan seafood stew, Amalfi lemon

RAVIOLI • 24

Roasted pumpkin ravioli, Parmesan cream, toasted pumpkin seeds

MALTAGLIATI • 26

Hand cut maltagliati pasta, slow cooked wild boar ragù, aged pecorino

PADELLA

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

GAMBERONI • 52 (1 piece)

Chargrilled imperial king prawn, Taggiasca olive & tomato condiment

RISOTTO • 26

Vialone nano Milanese, Navelli saffron, veal jus

POLLO CACCIATORA • 39 (300gr)

Corn-fed chicken "al mattone", cacciatora sauce

PESCE

BRANZINO • 51 (150gr)

Wild sea bass fillet, heirloom tomato confit, Tropea red onion, balsamic reduction

MERLUZZO • 46

Roasted cod, wild mushrooms, chestnuts, butternut squash, thyme & sage brown butter

ORATA • 92 (1kg)

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

SOGLIOLA • 76 (700gr)

Sautéed Dover sole, lemon brown butter, chopped capers

CARNE

MILANESE • 55 (300gr)

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

BISTECCA FIORENTINA • 155 (1.2kg)

40 day dry aged Vacca Rossa Padana beef T-bone

FILETTO • 52 (250gr)

Frisona beef fillet, chestnut purée, roasted beetroot, red wine reduction

AGNELLO • 45

Chargrilled lamb chops, eggplant involtini ricotta & herbs, basil oil

CONTORNI

POLENTA • 14

Grilled corn polenta, wild mushroom trifolati

BROCCOLETTI • 13

Tender stem broccoli, garlic, peperoncino oil

PUREA PATATE • 11

Parmesan mashed potatoes

CAPONATA • 13

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE • 16

Truffle fries, chives, paprika, truffle mayonnaise

SPINACI • 13

Sautéed baby spinach, preserved lemon zest

FORMAGGI

TAGLIERE • 15

Artisanal Italian cheese selection

PARMIGIANO RISERVA • 17

36 month DOP Parmesan, acacia honey, aged balsamic

TOMINO TARTUFO • 23

Grilled Tomino, shaved truffle, acacia honey, crispy carasau bread

PASTICCERIA

CROSTATA RICCOTTA E PERA • 15

Hazelnut shortcrust, pear & ricotta mousse

BABÀ AL LIMONCELLO • 15

Limoncello-soaked babà, Chantilly cream, lemon zest marmalade

MARITOCZO • 15

Brioche buns, chocolate custard, Chantilly cream

GIANDUJA • 15

Hazelnut chocolate bar, praline crunch

TIRAMISU • 16

Ladyfingers, mascarpone cream, espresso

CREMACOTTA • 16

Vanilla cremacotta, pistachio ice cream

FRUTTA • 13

Marinated seasonal fresh, fruits salad, citrus sorbet

FRAGOLE • 15

Strawberries, basil lemon sorbet, Chantilly cream

PER LA TAVOLA

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

TIRAMISU • 42

Ladyfingers, mascarpone cream, espresso

GELATO MANTECATO • 32

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

GELATO

ICE CREAM • 4 (per scoop)

Vanilla · Pistachio · Tiramisu · Negroni · Rocher
Basil · Strawberry · Chocolate & Olive Oil

For allergy information please ask a member of staff for our Food Allergen Information Card. Prices are VAT inclusive and a discretionary 16 % service charge will be added to your bill.