



## INSALATE

### LATTUGA • 15

Baby gem lettuce, herb croutons, aged pecorino

### POLPO • 27

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

### PERE E NOCI • 17

Pear and toasted walnut salad, baby spinach, Gorgonzola

### 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 shavings

## ANTIPASTI

### CRUDITE • 13

Seasonal vegetable crudités, fresh herb mayonnaise

### FRITTURA • 25

Deep fried squid, pink prawns, zucchini, lemon aioli

### ARANCINI • 13

Beef bolognese & smoked scamorza, roasted tomato sauce

### VITELLO TONNATO • 23

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

## PIZZETTE

### MARGHERITA • 13

Mozzarella di bufala, tomato sauce, basil oil

### CAPRICCIOSA • 18

Tomato sauce, mozzarella, artichokes, mushrooms, olives, ham, oregano

### TARTUFO • 28

Truffled mascarpone, caramelised onion, truffle shavings

### PICCANTE • 17

Spiced nduja sausage, grilled red peppers, stracciatella

## 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

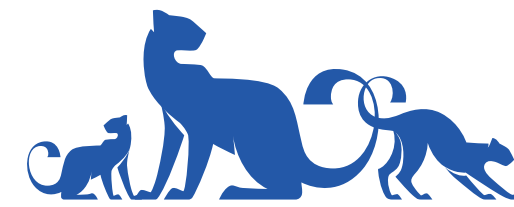
Mezzi paccheri, Neapolitan seafood stew, Amalfi lemon

### RAVIOLI • 24

Roasted pumpkin ravioli, Parmesan cream, toasted pumpkin seeds

### MALTAGLIATI • 26

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



## PRANZO DELLA DOMENICA

*Sunday specials designed to be shared family-style*

### BUFFALA • 23

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

### CANNELLONI • 32

Gratinated spinach & ricotta cannelloni, roasted tomato sauce

### AGNELLO IN CROSTA • 64

Pistachio crusted rack of lamb, violin courgette

### PORCHETTA • 46

Slow-roasted Italian porchetta, crisp crackling, caramelised apples, sage, roasted fennel purée

### TIRAMISU FAMIGLIA • 42

Ladyfingers, mascarpone cream, espresso

### PROSCIUTTO E FICHI • 28

Roasted & glazed figs, Parma ham DOP Massimo Spigaroli

### GRIGLIATA DI PESCE • 72

Grilled prawns, sea bass, octopus, baby squid, lemon & paprika aioli

### GALLETTO ARROSTO • 68

Whole roasted corn-fed chicken, rosemary ratte potatoes

### GELATO MANTECATO • 32

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

## PESCE

### BRANZINO • 51 (150gr)

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

### 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

## CONTORNI

### POLENTA • 14

Grilled corn polenta, grilled 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 RICOTTA E PERA • 15

Hazelnut shortcrust, pear & ricotta mousse

### MARITOZZO • 15

Brioche buns, chocolate custard, Chantilly cream

### TIRAMISU • 16

Ladyfingers, mascarpone cream, espresso

### FRAGOLE • 15

Strawberries, basil lemon sorbet, Chantilly cream

### BABÀ AL LIMONCELLO • 15

Limoncello-soaked babà, Chantilly cream, lemon zest marmalad

### FRUTTA • 13

Marinated seasonal fresh, fruits salad, citrus sorbet

### GIANDUJA • 15

Hazelnut chocolate bar, praline crunch

### CREMACOTTA • 16

Vanilla cremacotta, pistachio ice cream

## GELATO

### ICE CREAM • 4 (per scoop)

Vanilla · Pistachio · Chocolate  
Tiramisu · Rocher · Negroni

*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.*