



## 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 DI MANZO • 48

Black Angus carpaccio, porcini, mustard & pink peppercorn, shaved white truffle

## 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

### TARTUFO BIANCO • 55

Squacquerone cheese, caramelised onion, shaved white truffle

## PASTA

### AGNOLOTTI • 19

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

### SCOGLIO • 29

Mezzi paccheri, Napolitan seafood stew, Amalfi lemon

### ASTICE • 52

Half native lobster, linguine, lobster reduction

### SORRENTINA • 21

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

### 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

### POLLO CACCIATORA • 39 (300gr)

Corn-fed chicken "al mattone", cacciatora sauce

### RISOTTO • 26

Vialone nano Milanese, Navelli saffron, veal jus

### TAGLIOLINI TARTUFO BIANCO • 64

Home-made fresh tagliolini, butter & truffle emulsion, aged parmesan, shaved white truffle

## PESCE

### BRANZINO • 51 (150gr)

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

### MERLUZZO • 48 (160gr)

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

### ORATA • 92 (1.2kg)

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

### SOGLIOLA • 76 (700gr)

Sautéed Dover sole, lemon brown butter, chopped capers

## CARNE

### MILANESE • 55 (350gr)

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 (220gr)

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

## CONTORNI

### POLENTA • 14

Grilled corn polenta, wild mushrooms trifolati

### BROCCOLETTI • 13

Tender stem broccoli, garlic, peperoncino oil

### PUREA DI 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 • 42

Grilled Tomino, shaved white truffle, crispy carasau bread

## PASTICCERIA

### CROSTATA RICCOTTA E PERA • 15

Hazelnut shortcrust, pear & ricotta mousse

### BABÀ AL LIMONCELLO • 15

Limuncello-soaked babà, Chantilly cream, lemon zest marmalade

### MARITTOZZI • 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

### GELATO AL CIOCCOLATO • 36

White chocolate ice cream, shaved white truffle, Barolo Chinato

## 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.*