



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 DI MANZO • 48

Black angus carpaccio, porcini, mustard & pink peppercorns shaved white truffle

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

MARINARA • 15

Datterino tomato sauce, anchovies, fresh oregano

PICCANTE • 17

Spiced nduja sausage, grilled red peppers, stracciatella

TARTUFO • 55

Truffled mascarpone, caramelised onion, white truffle shavings

PASTA

AGNOLOTTI • 19

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

SCOGLIO • 29

Mezzi paccheri, Neapolitan seafood stew, Amalfi lemon

ASTICE • 52

Half native lobster, linguine, lobster reduction

TAGLIOLINI TARTUFO BIANCO • 64

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

SORRENTINA • 21

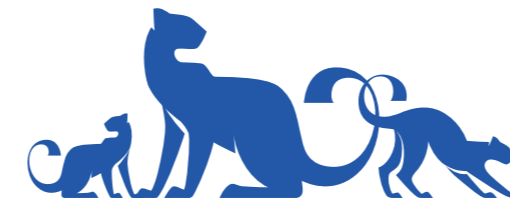
Homemade potato gnocchi, buffalo mozzarella, San Marzano tomato, fresh basil

RAVIOLI • 24

Roasted pumpkin ravioli, Parmesan cream, toasted pumpkin seeds

MALTAGLIATI • 26

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



PRANZO DELLA DOMENICA

Sunday specials designed to be shared family-style

BUFALA • 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, crispy crackling, caramelised apple, 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, wild mushrooms 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

TOMINO TARTUFO • 42

Grilled Tomino, crispy carasau bread, shaved white truffle

PARMIGIANO RISERVA • 17

36 month DOP Parmesan, acacia honey, aged balsamic

TAGLIERE • 15

Artisanal Italian cheese selection

PASTICCERIA

CROSTATA RICCOTTA E PERA • 15

Hazelnut shortcrust, pear & ricotta mousse

MARITONZO • 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 AL CIOCCOLATO • 36

White chocolate ice cream, shaved white truffle, Barolo Chinato

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.