



INSALATE

LATTUGA • 15

Baby gem lettuce,
toasted herb croutons,
aged pecorino

CARCIOFI • 19

Romanesco artichokes,
24 months DOP Parmesan,
Giusti balsamic vinegar

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, white peach,
fennel, citrus dressing

CARPACCIO DI MANZO • 29

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

AFFETTATI

A selection of artisan cold cuts from Massimo Spigaroli

PROSCIUTTO • 28

Parma ham DOP Massimo Spigaroli,
pickled vegetables giardiniera

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 • 14

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 • 28

Truffled mascarpone, caramelised onion,
truffle shavings

PASTA

AGNOLOTTI • 21

Stracciatella agnolotti, roasted tomato cream,
24 month DOP Parmesan

GRANCHIO • 34

Spaghettone di Gragnano, hand-picked white
crab meat, chilli, Amalfi lemon

ASTICE • 54

Half native lobster, linguine,
lobster reduction

PESTO • 19

Casarecce, pesto Genovese,
green beans, confit potatoes

TORTELLI • 24

Ham & mascarpone tortelli,
fresh peas, beef jus

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

TRIGLIA • 48 (160gr)

Pan-seared red mullet, fregola Sarda,
clams, rock fish sauce

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 • 58 (250gr)

Frisona beef fillet, grilled endive,
morels, green peas

AGNELLO • 46 (220gr)

Chargrilled lamb chops, pistachio crust,
courgette, mint 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, parmesan, paprika,
truffle mayonnaise

SPINACI • 13

Sautéed baby spinach,
preserved lemon zest

FORMAGGI

PARMIGIANO RISERVA • 17

36 month DOP Parmesan,
acacia honey, aged balsamic

TOMINO TARTUFO • 23

Grilled Tomino, shaved truffle,
crispy carasau bread

TAGLIERE • 15

Artisanal Italian cheese selection

PASTICCERIA

MARITOZZO • 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

LA TAVOLETTA

Our signature chocolate bar

LONDRA • 18

70% Dark chocolate bar, vanilla fudge,
Piedmont hazelnut praline, sea salt

DUBAI • 18

70% Dark chocolate bar, kunafa,
Piedmont hazelnut, milk chocolate

*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.*