



## 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 • 29

Black angus carpaccio, chanterelles, 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 • 19

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

### GRANCHIO • 32

Spaghetti alla chitarra, hand-picked white crab meat, chilli, Amalfi lemon

### ASTICE • 54

Half native lobster, linguine, lobster reduction

### SORRENTINA • 21

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

### ANATRA • 29

Duck ravioli, broad beans, monk's beard, duck & orange reduction

### 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", cacciatore 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

**MARITONZO • 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.*